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Supreme Court of the United States

OCTOBER TERM, 1950

No. 258

DEAN MILK COMPANY, APPELLANT,

vs.

CITY OF MADISON, WISCONSIN, A MUNICIPAL CORPORATION, DR. C. K. KINCAID, AS HEALTH COMMISSIONER FOR THE CITY OF MADISON, WISCONSIN, ET AL.

APPEAL FROM THE SUPREME COURT OF THE STATE OF WISCONSIN

FILED AUGUST 22, 1950.

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JUDD & DETWEILER (INC.), PRINTERS, WASHINGTON, D. C., NOV. 1, 1950.

—866

STATE OF WISCONSIN

In Supreme Court

August Term, 1949. No. 216.

DEAN MILK COMPANY, a corporation,
Plaintiff-Appellant,

vs.

CITY OF MADISON, WISCONSIN, a Municipal Corporation, **DR. C. K. KINCAID**, as Health Commissioner for the City of Madison, Wisconsin, **LEONARD HOWELL**, as City Manager of the City of Madison, Wisconsin, and **THE COMMON COUNCIL OF THE CITY OF MADISON, WISCONSIN**,
Defendants-Respondents.

APPELLANT'S APPENDIX.

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89 Before Hon. Alvin C. Reis, Judge.

DECISION OF TRIAL COURT.

Plaintiff seeks a declaratory judgment as to the constitutionality of Madison's Milk ordinances which provide: (1) No milk shall be sold as pasteurized milk in the city of Madison unless it has been pasteur-

ized and bottled within a radius of five miles from the Capitol Square. (2) The Health Department shall not be "obligated" to inspect and issue permits to farms located more than twenty-five miles from the Capitol Square, as to raw milk to be delivered to pasteurization plants for sale in Madison.

The Madison Ordinance, as adopted August 27, 1949, contains the five mile and twenty-five mile provisions in sections 7.21 and 7.11, respectively, as follows:

"7.21. Pasteurization Plants to be Within Five Mile Radius. It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream, or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health".

"7.11. Permits * * * On the filing of an application for a permit with the Health Commissioner he shall cause the source of supply named therein to be inspected and shall cause all other necessary inspections and investigations to be made. The Health Department shall not be obligated to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square."

The Madison milk situation is summarized in the City's brief (p. 3) as follows:

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"Madison is the center of Dane County which produced in 1948 over 600,000,000 pounds of milk. This is more than ten times the milk used in the City. Large quantities of milk are shipped to the Chicago market and large quantities are made into cheese, butter, evaporated milk, etc. The area within a radius of 25 miles from the Capital Square in the City of Madison includes practically all of Dane County and portions of adjoining counties. At present Madison's pasteurized milk is furnished entirely from farms located within about 18 miles of the Capital Square.

"There are several distributors of milk in Madison, all of whose plants are located within 5 miles of the Capital Square: (1) The University of Wisconsin has its own plants for pasteurizing and supplying milk to University Halls and commons; (2) Rennebohm Farm supplies only the various Rennebohm Drug Stores and does not supply all of the stores' needs. There are three retail and wholesale dealers, the Borden Company, Bancroft Dairy and Bowman Farm Dairy supplying the city.

"Many of the producers are represented by a cooperative association which bargains for the producer with the dealers on the price of milk, checks weights and tests, inspects milk and assists in milk quality control. The cooperative also owns and operates a surplus plant through which it markets milk of Madison licensed producers which may from time to time be in excess of the milk required for consumption in Madison.

"All producers delivering on the Madison market are licensed by the City Health Department and are inspected by representatives of the Health Department as well as by representatives of the dealers and of the Cooperative Association."

Plaintiff is an Illinois corporation, with its principal place of business in Chicago. It has pasteurization plants at Chemung and Huntley, Illinois. Its milk is supplied by about 950 farms located chiefly in Illinois. These farms are licensed by the Chicago Board of Health and are inspected by that department. The plaintiff company also inspects the producers' farms and makes tests of milk purchased.

Plaintiff applied to the Madison Board of Health in March, 1948, for a license to sell milk in Madison. This was refused. On October 1, 1949, plaintiff applied to the Madison Board of Health for 950 farm permit application blanks. These were not furnished. Dr. Kincaid—the City Health Commissioner—explained that there was no point in having Dean's Illinois producers apply for permits until it was determined whether the five mile limit on pasteurization plants was legal—since admittedly Dean has no intention of pasteurizing within five miles of Madison but desires to sell milk in Madison which has been pasteurized in Illinois plants.

The above reflects with reasonable adequateness the background of the instant case.

We are constrained to remark that a record has been built up in the present lawsuit upon miscellaneous matters not decisive of the case, in our judgment, such as the relative merits of the United States Public Health Service "model" milk ordinance and the Chicago milk ordinance as compared with the Madison general milk requirements' ordinance; also the relative goodness and purity of plaintiff Dean's milk compared with Bowman's, Borden's and Ban-

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croft's, *et al*, now consumed in Madison; further, the relative efficiency of inspection as between the Chicago Health Department and the Madison Health Department. Counsel even argue the issue whether
92 the "nethylene blue" or the "plate count" is the preferable test to determine if the number of bacteria in milk exceeds 200,000 per cubic centimeter!

We shall not exhaust brain tissue on such wanderings.

This Court's duty is to decide upon constitutionality, which decision, if it is good law, is good under the Federal Constitution anywhere in the United States and that decision cannot be swayed by a consideration of whether Madison's general milk requirements' ordinance is better or worse than some other ordinance in its provisions that water must be from state well-code wells, and milk must be cooled to 50°, while Chicago says 60°; and manure shall be pitched fifty feet from the barn door, whereas Chicago permits the pitch to be but thirty; the Madison ordinance requiring plant inspection every thirty days but Chicago, six months; and the provision as as "the trap in the drain from the milk house", the "breeze-way between the milk-house and the barn"; etc., etc.

How would the constitutional question in California be changed, even if Hollywood had a better or worse trap in the drain or breeze-way provision than Madison or Chicago? How would it be changed in New York is Schenectady called for 48° cooling or issues a mandate to scurry out the manure at least 70 feet?

The constitutional question still is: Can Madison or Chicago or Hollywood or Schenectady provide that

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milk sold in its city must have been pasteurized within five miles of the center of the city and that farms more than twenty-five miles from the city need not be inspected (in effect, may not be eligible for a "permit" to sell raw milk to pasteurization plants serving the city)?

True it may be, as counsel for the City points out (brief, p. 17), that the *basic* local situation as to
93 whether a city has ten times as much milk produced in its immediate environs as it needs—which is Madison's situation—or whether it is compelled to "range far afield" for milk (*Ibid*)—which may be the fact in large metropolitan areas—this or some similar underlying and fundamental economic condition may effect the reasonableness, and hence the validity, of an ordinance.

But blue test or plate count—a pitch of fifty or thirty feet from the barn—50° or 60° cooling—and such minutiae *ad infinitum*—go only to the question of whatever Madison or Chicago has the better kind of milk regulations as to health and sanitary requirements. These details as to how to produce and care for milk do not hit the constitutional issue of the five mile limit at all, as we view it.

Is Madison's five mile pasteurization ordinance constitutional? It is.

Madison's five mile pasteurization ordinance is a valid regulation under the "police power" to protect the public health and welfare. It simplifies inspection of plants by requiring them to be near at hand, thus permitting more intense and constant inspecting than

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if such establishments were located anywhere in the United States.

A city like Madison, in the interests of public health, is entitled to set up its own system of milk inspection if it be a reasonable one. The City is not forced to rely upon inspection by some other governmental unit nor to submit to "reciprocal inspection" unless some higher authority properly decrees it.

One municipality does not have to sacrifice its standards to those of another community which may be lower nor is one governmental unit necessarily compelled to yield its independence to another, even though the latter's gauges of inspection purport to be equal or slightly higher.

94 The City of Madison—in the public concern over health—has an autonomy, a measure of local self-government, which, if exercised reasonably, need give way only to a constitutional enactment by the legislature of Wisconsin or the Congress of the United States, if such exists. None such does exist as yet.

Is this five mile limit valid? The all-sufficient answer is that our Supreme Court of Wisconsin has held it valid, i.e., has held that an ordinance imposing a *six* mile limit on pasteurization plants is valid; and probably no one would seek to split the hair on principle between five and six. The six mile ordinance was the Beloit enactment—which our Supreme Court upheld against all constitutional objection. — *Dyer* v. *City Council of Beloit*, 250 Wis. 613—*The High court's decision was on June* 10, 1947.

The Supreme Court of Wisconsin as a Court must overrule its decision of two years ago or else Madison's five mile pasteurization ordinance stands.

Petitioner in the *Beloit* case was one Dyer, a distributor for the same Dean Milk Company which is plaintiff in the case at bar. The City denied him a license to sell milk in Beloit because of its ordinance which provided (as quoted in the Supreme Court opinion, O. 615):

> "no pasteurized milk shall be sold in the city of Beloit which shall not have been pasteurized in approved plants within six miles from the intersection of State Street and East Grand avenue in the City of Beloit."

The Supreme Court in the *Beloit* case (p. 615) states Dyer's (Dean's) position which is exactly Dean's position today:

> "It is claimed this is a trade barrier, violates the right of contract guaranteed under the Fourteenth amendment of the constitution of the United States, and is in conflict with the interstate-commerce clause of the United States constitution, sec. 8, art. I."

The Supreme Court so thoroughly disposed of Dyer's (Dean's) contentions—which are the same contentions of Dean today—and that Court so precisely stated the factual picture at Beloit which is quite parallel with the one at Madison—that we quote at length from the Court's 1947 opinion (pp. 616-618):

> "That cities have a right to pass a milk ordinance for the welfare and health of their citizens is not disputed, and milk ordinances are general in the state of Wisconsin and elsewhere in the nation. Such an ordinance must be reasonable and not arbitrary, must not go beyond the reasonable demands of the occasion, and must tend to accomplish

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the purpose of its adoption. Courts will not interfere with the exercise of police power by a municipal corporation in the absence of a clear abuse of discretion and unless it is manifestly unreasonable and oppressive, for it is not within the province of the courts, except in clear cases, to interfere with the exercise of this power reposed by law in municipal corporations. 11 Am. Jur., Constitutional Law, p. 1092, sec. 307. Municipal corporations are *prima facie* the sole judges respecting the necessity and reasonableness of ordinances under their police power, and every intendment is to be made in favor of the lawfulness and reasonableness of such ordinance. The city is presumed to have full knowledge of local conditions, and its adoption of an ordinance in the light of this knowledge creates a *prima facie* presumption that it is reasonable. 3 McQuillin, Mun. Corp. (2d ed.) p. 110, sec. 951. The reasonableness of an ordinance depends upon the purpose sought to be accomplished and the effect upon all who must comply with it.

"The city of Beloit is in the center of an area producing great quantities of milk, containing a large number of pasteurization plants, condenseries, and creameries. The area described in the ordinance includes pasteurization plants both in Wisconsin and in Illinois. Over four hundred farms are included in the area and slightly over one hundred farms produce sufficient milk to supply the demand of the city of Beloit. Thus three fourths of the milk produced in the area is not required to supply the city of Beloit and is shipped elsewhere for such purposes as it may properly be used. The supply of milk in the area is ample for a large number of additional milk plants of any type that may desire to engage in the business. The ordinance clearly was not passed for the purpose of limiting the

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business to the plants then in operation. Milk is usually delivered to near-by plants as a matter of economy and convenience, which answers the contention that the location of the farms producing the milk is not limited by the ordinance but the location of the pasteurization plant is. The ordinance in question not only provides for the inspection of the pasteurization plants, but requires the inspection of the farms producing the milk.

96 "It is claimed by appellant, and admitted by the city sanitarian from a few examinations made by him, that the milk produced by the Dean Milk Company complied with the sediment tests, blue tests, other tests, and content requirements of the ordinance of the city of Beloit. This could well be true of milk purchased from a pasteurization plant a must greater distance from the city of Beloit. Convenience, efficiency, and cost of inspection enter into a determination of the question of the reasonableness of an ordinance. It is said in *State ex rel. Larson* v. *Minneapolis* (1933), 190 Minn. 138, 142, 251 N. W. 121, with reference to the constitutionality of a milk ordinance, quoting with approval from the trial court:

"'It is obvious that the adequate inspection is a reasonable precaution. It is obvious that consideration of convenience, efficiency and cost of inspection are proper to be taken into account in determining the question of reasonableness. It is also obvious that there is somewhere a limit of distance beyond which inspection by the city's agents would be too inconvenient, too costly, and too likely to be ineffective to be practicable. It seems to me there can be no doubt of the right of the city council to fix a reasonable limit beyond which it will not provide for inspection, and beyond which, for that reason, pasteurization plants will not be licensed.'

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"The city of Beloit has two employees in this department, the city sanitarian and an assistant, and proof was offered that to assume the inspection of the additional plant and farms it would require the employment of another employee at a cost of $2,400 per year, and if other likewise distant plants were included it would cost much more. Convenience and efficiency are self-evident.

"It cannot be said that the city, in adopting the section in dispute, arbitrarily acted on the question of convenience, efficiency, and cost of inspection, unless we adopt the rule in the case of *Meridian, Ltd.* v. *Sippy*, 54 Cal. App. (2d) 214, 128 Pac. (2d) 884, where the court said that milk production is a legitimate business and so long as persons engaged in the business put out a clean, pure and wholesome product it should be permitted to flow freely on the markets, unburdened by duplication of inspection and prohibitive trade barriers, *which rule we do not adopt.*" (Our italics)

It should be noted that the Supreme Court of Wisconsin, in the foregoing, *refuses* to adopt the rule laid down by the some court or courts, namely, that if the milk is "a clean, pure and wholesome product", therefore "it should be permitted to flow freely on the markets, unburdened by duplication of inspection and prohibitive trade barriers"—which is Dean's argument in almost its exact words, *infra*.

97 Our Court then continued and declared the law in a nutshell (pp. 618-619):

"Every ordinance must stand or fall upon its own merits. It is either reasonable or arbitrary in accordance with the facts and purposes it is intended to serve, if within the police powers of the municipality adopting it. The area necessary to be

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included in the ordinance could well depend upon the population to be served, the amount of milk produced, and the location of the pasteurization plants with reference to the population to be served. A reasonable exercise of police power is not a trade barrier, and contract rights guaranteed under the Fourteenth amendment of the federal constitution do not have a superior right to the right of a municipality to reasonably protect the health of its citizens."

Thus our Supreme Court dealt with Dean's argument that due process was denied it, under the Fourteenth Amendment of the Federal Constitution.

Dean in the case now before us, as well as in the *Beloit* case, advanced also the argument that the local ordinance interfered with interstate commerce and hence impinged upon the Federal Constitution.

Dean's position on interstate commerce is set forth concisely in its reply brief (p. 6) in the present case: "The test is, is the food or milk which the plaintiff proposes to sell a pure, wholesome product? If it is, it cannot be barred from interstate commerce."

But the Supreme Court did not agree with this argument in the *Beloit* case, for with equal conciseness the Court stated (p. 619):

"This ordinance does not violate the interstate-commerce clause of the United States constitution. Milk may be furnished from farms and pasteurization plants in the state of Illinois as well as in the state of Wisconsin, and in fact milk is so furnished. The production and delivery of milk are essentially local problems with which congress has not sought to deal, leaving the city of Beloit free to act in the exercise of its police powers."

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98 To be sure, the Court indicated that milk was being furnished to Beloit from both Illinois and Wisconsin; and it concluded that interstate commerce was not impaired. That consideration in the *Madison* case would go only to the twenty-five mile limit on inspection and permits to farms—the *second* ordinance herein attacked which we will discuss, *infra*.

There certainly can be no interference with interstate commerce by an ordinance reciting that milk must be *pasteurized* within five miles of Madison. That requirement seizes upon the product after it has come to rest in the state. That is not a prohibition of interstate commerce. It is a purely local regulation.

We unquestionably could render a declaratory judgment today upholding constitutionality of the five mile pasteurization ordinance in a one sentence opinion citing *Dyer* v. *Beloit* decided in 1947—except for the strange aftermath to the Supreme Court's opinion in that case.

After the Court's decision in their favor, the Beloit authorities changed their mind, amended their ordinance, and granted Dyer (Dean) a license. Dyer had, in the meantime, appealed from our Supreme Court's decision to the Supreme Court of the United States and there the Beloit authorities adopted the twist of moving to dismiss Dyer's appeal upon the ground that their change of heart by granting Dyer (Dean) a license had made the case moot. Thereupon, Dean objected to dismissing the appeal for the purported reason that this would leave the Wisconsin

Supreme Court's decision in effect, upholding the ordinance.

So, the Supreme Court of the United States *vacates* the Wisconsin Supreme Court's decision and remands the case to the Wisconsin high court "for such further proceedings as by that court may be deemed appropriate." Whereupon the Wisconsin Supreme Court *reverses* the Circuit Court for Rock County which originally it had affirmed in holding the ordinance valid!—*Dyer* v. *City Council of Beloit*, 252 Wis. 249 (March 29, 1948).

We quote in its entirety the text of the denominated reversal, all of which is printed in the type of a headnote (252 Wis. 249-250):

> "In this case, the court on June 10, 1947, affirmed a judgment of the Circuit Court dismissing the appellant's petition for a writ of *mandamus* to compel the city of Beloit to issue to the appellant a license as a milk distributor, and held a certain milk ordinance of the city constitutional. The case is originally reported in 250 Wis. 613, 27 N.W. (2d) 733. In proceedings on appeal to the United States supreme court, the respondents moved to dismiss the appeal on the ground that the case was moot, the respondents confessing error and setting forth that the city had amended the ordinance and issued a milk license to the appellant pursuant to the amended ordinance. The appellant opposed a dismissal of the appeal on the ground, among others, that a dismissal would result in permitting the judgment and decision of this court to stand as a valid judgment and decision holding the original ordinance constitutional and giving the city the right to re-enact the original ordinance. The United

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States Supreme Court on February 2, 1948, entered a mandate providing in part: 'On consideration of the motion of the appellees to dismiss, it appearing that the cause has become moot, the judgment of the supreme court of Wisconsin is vacated and the cause is remanded for such further proceedings as by that court may be deemed appropriate.' 333 U. S. 825, 68 Sup. Ct. 450, 92 L. Ed. 0000. (Reporter.)

"After the filing of the mandate of the United States Supreme Court in this court, the appellant on March 29, 1948, moved that the judgment of the circuit court be reversed and for other relief. After hearing counsel for the respondents as well as for the appellant, this court on March 29, 1948, entered the following mandate:

"*By the Court.*—'Judgment appealed from is reversed and cause remanded with directions to dismiss the complaint.'"

This *pro forma* action, the Supreme Court at Washington by vacating and the Wisconsin Supreme Court by so-called reversing, under the circumstances, surely has not erased and annihilated our Supreme Court's decision in the *Beloit* case *on the merits.*

100 Said the Supreme Court of the United States in *Berry* v. *Davis*, 242 U. S. 468, 470; 61 L. Ed. 441, 442:

"An appeal was taken to this court in 1914. In 1915 the Act of 1913 was repealed, and the substituted act does not apply to the plaintiff. • • • Therefore, upon the precedents we are not called upon to consider the propriety of the action of the district court, but the proper course is to reverse the decree and remand the cause, with directions that the bill be dismissed without costs to either party."

Plaintiff Dean cites us to a very late case—September 22, 1949—wherein the Supreme Court of Illinois decides in Dean's favor and holds invalid a Waukagan ordinance forbidding sale of milk in that city, unless the milk was produced and pasteurized in Lake County (wherein Waukegan is located).—*Dean Milk Co.* v. *City of Waukegan*, ... Ill. ...., 87 N.E. (2d) 751.

It is to be observed, of course, that the Waukegan ordinance demanded that *both* production and pasteurization of milk must be within Lake County, whereas Madison's five mile ordinance on Pasteurization—in and of itself—contains no mileage limit on production. The Wisconsin Supreme Court's decision in the *Beloit* case and the Illinois Supreme Court's decision in the *Waukegan* case, therefore, may be distinguishable.

Let us suppose, however, that the decisions of the highest courts of Illinois and Wisconsin are in conflict. What of it? We have never appreciated the idea of trying to reconcile the decisions of all courts everywhere, which apparently is the strain of most attorneys' briefs and of many judicial opinions.

Why compare incomparables? Men's minds and ideals and backgrounds differ, particularly in that shadowy domain of what is in the best interest of public health and the "general welfare".

Judges are lawyers. Lawyers differ in their opinions. Judges do not cease to be lawyers simply because they don black robes. Why should they not continue to have divergent opinions?——

Philosophizing aside—Illinois and Wisconsin high courts are opposed, we assume, on a certain issue

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of constitutional law. Shall we follow the Supreme Court of Illinois or the Supreme Court of Wisconsin? *Which do we have to follow?* Perforce it is the Wisconsin Supreme Court, even though we disagreed with it—*which we do NOT* in this case.

Accordingly, our conclusion is that the die has been cast—so far as Madison's five mile pasteurization ordinance is concerned—by the Supreme Court's sustaining of Beloit's six mile pasteurization ordinance, *supra*.

We come now to the 25 mile provision on inspection of milk farms and the consequence implicit in the ordinance, that is, that the Health Department need not inspect farms beyond 25 miles from Madison and hence these farmers—950 of them in Dean's territory in Illinois—may be ineligible for permits to produce milk for the Madison market.

We agree with the City Attorney (brief, pp. 2, 22) that the Court need not pass upon this 25 mile ordinance provision as to farmers, in the present litigation. Dean Milk Company is not a farmer—owns no farms. The 950 farmers are not parties in this action nor is a single Illinois farm such a party. The party plaintiff milk distributing corporation is not privileged to champion the rights of others and force an adjudication as to them.

Moreover, there is no "justiciable controversy"—to use an erudite term—between Dean and Madison as to the 25 mile limit—and justiciable controversy is of the essence in an application for a declaratory judgment.

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02 Dean Milk Company need not be concerned by where its farmer patrons live, so long as Dean is not pasteurizing, and has expressed no intent to pasteurize, within five miles of Madison. The question is completely academic and moot as to where Dean's milk comes from, if Dean is not going to sell in Madison—and Dean cannot sell in Madison without pasteurizing inside the five mile limit, if Madison's five mile pasteurization ordinance is valid—and we hereby hold it to be valid.

So our decision is confined to upholding the constitutionality of the five mile pasteurization ordinance and we do not penetrate the inquiry as to whether restricting milk production, in substance, to a 25 mile zone, is a violation of anyone's constitutional rights. We shall cross that bridge when we get on it in a proper case, if ever we do.

The City Attorney may prepare and submit to opposing counsel a declaratory judgment adjudging sec. 7.21 of the city ordinance of Madison to be valid in its enactment as follows:

"7.21. Pasteurization Plants to be Within Five Mile Radius. It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream, or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health."

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Dated, December 13, 1949.

• • • • •

PLAINTIFF'S SECOND AMENDED COMPLAINT.

56 Now Comes the plaintiff, by McGowan, Geffs, Geffs & Block, its attorneys, and for a cause of action against the defendants, complains and alleges as follows:

1. That the plaintiff is an Illinois corporation, having its main business offices in the City of Chicago, Cook County, Illinois, and that it operates a milk pasteurization plant in the City of Chemung, Illinois.

2. That the defendants above named are the executive, legislative and administrative officers of the City of Madison, Dane County, Wisconsin, and that the city of Madison, Wisconsin, is a municipal corporation.

3. That on the 14th day of February, 1930, the common council of the City of Madison, Wisconsin, adopted the following ordinance:

"Section 1. Section 43 of Subsection E of Ordinance Number 2183, entitled 'An Ordinance Amending the General Ordinances of the City of Madison relating to the License for Sale of Milk and Cream,' is hereby amended by inserting before the first sentence thereof the following: 'It shall be unlawful for any person, association, or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk or milk products as pasteurized unless the same shall have been pasteurized and bottled in the same manner provided in this ordi-
57 nance within a radius of five miles from the central

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portion of the City of Madison, otherwise known as the Capitol Square, at a plant the machinery, equipment and facilities of which shall have been approved by the Health Department'".

that at the time the controversy herein alleged and referred to rose, said ordinance as above quoted was in full force and effect.

4. That the plaintiff is engaged in the purchase of Grade A milk from farm producers and in the pasteurization thereof, and in the sale of said pasteurized milk to retail stores in cities and villages in the State of Illinois and Wisconsin; that on the 8th day of March, 1948, the plaintiff herein made application to the City of Madison for a license to distribute pasteurized Grade A milk. cream and milk products in the City of Madison. That on the 12th day of March, 1948, the plaintiff herein was notified by the Health Commissioner of the City of Madison that its request for a license was denied, and returned to the plaintiff herein the application fee deposited by the plaintiff at the time said application for license was filed; and stated in a letter that the plaintiff's request for a license must be denied. A copy of said letter is attached hereto, marked Exhibit A and made a part hereof.

5. That said application was denied at that time because plaintiff's pasteurization plant was located in Chemung, Illinois, more than five miles from the central portion of the City of Madison, otherwise known as the Capitol Square, and for no other reason, as plaintiff is informed and believes.

6. That the milk which the plaintiff intended to

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sell to the City of Madison, Wisconsin, if its application for license had been granted, complied with all requirements of the milk ordinance of the City of Madison as to place of production, pasteurization, and requirements as to quality and sanitary conditions, except that said milk was not pasteurized within the five mile zone designated in said ordinance.

58 7. Plaintiff further alleges that had said license been issued to plaintiff, it was its intention to obtain the milk which it intended to sell in the City of Madison from its pasteurization plant in the City of Chemung, Illinois, after the same had been bottled and placed in paper cartons, and then packed into a refrigerated truck and transported from said city of Chemung, Illinois, and sold to various retail grocers in the City of Madison, Dane County, Wisconsin. That said facts were made known to the above named defendants on many occasions, before filing said application for license, and at the time said application was filed.

8. That plaintiff on several occasions has requested the said defendants since the request to issue said license as aforesaid, and in open meeting has requested said City Council of Madison to amend said ordinance so that the plaintiff herein could have issued to it upon proper application a license to distribute milk in said City of Madison as aforesaid, submitting to said City Manager and said City Council that the ordinance for the sale of milk and cream in the City of Madison was unconstitutional for the reasons herein stated.

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9. That although the said section of the city ordinance of the City of Madison requiring that milk be pasteurized within the five mile zone was unconstitutional, the defendants did not grant the plaintiff a milk license as they should have done, but on August 27th, 1949, adopted a new milk ordinance, a copy of which is attached hereto, and made a part hereof, and marked "Exhibit B"; that said new ordinance re-enacted in Section 7.21 the provision of the prior ordinance that it was unlawful for milk to be sold in the City of Madison which had not been pasteurized within the five mile zone.

10. That the said provision in the milk ordinance of August 27th, 1949, prohibiting the sale of milk not pasteurized within the five mile zone is unconstitutional, in that it violates the provisions of the Four-
59 teenth Amendment to the Constitution of the United States, and deprive this plaintiff of the right to contract, and the right to do business, in violation of said amendment, and deprive the plaintiff of its property without due process of the law, and said provisions are in conflict with Section Eight, Article I of the United States Constitution, which provides that the Congress shall have power "to regulate commerce with foreign nations, and among the several states, and with the Indian tribes", and that said provisions are a violation of the constitution of the State of Wisconsin.

11. That although the plaintiff made application on March 8th, 1948, for a license to sell pasteurized Grade A milk and milk products in the City of Madison, Wisconsin, that said license was denied on March

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12th, 1948, and that the defendants then took the position, and still take the position, that the plaintiff is not entitled to sell milk in the City of Madison because its pasteurization plant is not located within the five mile zone; that the plaintiff contends that the said provision is unconstitutional, and that there now exists a controversy between the plaintiff and defendants as to the legality of said provision.

12. That Section 7.20 of the ordinance of August 27th, 1949, provides it shall be unlawful to sell milk in the City of Madison from a plant which has not been licensed by the City of Madison, Wisconsin; said section also provides: that the owner of the plant shall make application setting forth (a) name, post office address and exact location of the dairy, (b) if the applicant does not keep cows, the source or sources from which he obtains milk or cream for sale or delivery, (c) said applicant shall present written consent granting the Health Commissioner free and open access to the dairy plant and its premises for the purpose of making such inspection as he may deem necessary, regardless of whether the dairy plant is in operation or not, (d) the application shall state whether Grade A pasteurized milk or milk products or certified pasteurized milk are to be sold, (e) such application shall state the average daily volume of milk processed and delivered and such other information as may be necessary to the Department of Public Health, and (f) a license fee of One Dollar ($1.00) shall acompany such application.

That although the plaintiff is able, ready and willing to make a new application and to pay the One

Dollar ($1.00) and to furnish all the information called for, that said application would be useless, because the defendants take the position that they are not obligated to inspect the plaintiff's plant and issue to it a license because said pasteurization plant is not located within the aforementioned five mile zone.

13. That the farms from which the plaintiff obtains milk and its pasteurization plant at Chemung, Illinois, and the vehicles in which said milk are delivered, are inspected weekly by inspectors hired by the plaintiff, and are inspected by the City of Chicago, Illinois, and that the city ordinance of Chicago, Illinois, contains provisions insuring the purity, quality and sanitation of the milk which are equivalent to that of the City of Madison, Wisconsin, under its present ordinance; that the plaintiff's milk is Grade A milk as provided in the United States Model Milk Ordinance promulgated by the United States Public Health Service, and that plaintiff's milk and milk products are produced, pasteurized, bottled, transported and inspected in compliance with the United States Model Milk Ordinance which is equivalent to the ordinance attached as Exhibit B as to purity and sanitation; that although the plaintiff made application on March 8th, 1948, for a license to sell milk in said city of Madison, the defendants have made no attempt to inspect the said farms from which the plaintiff obtains milk, or to inspect its plant or the vehicles in which said milk is transported, and have made no attempt to satisfy themselves that said milk was produced, pasteurized and transported pur-

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61 suant to inspections of the city ordinance of the City of Chicago, Illinois, which has provisions equivalent to that of the City of Madison, Wisconsin, as above alleged; that said inspectors of the City of Chicago are qualified to make inspections under and carry out the necessary provisions of said Chicago ordinance, and their inspections are accepted and approved by other cities and communities; that the defendants have taken no steps whatsoever to satisfy themselves as to the purity, quality and sanitation of the plaintiff's milk, and do not propose to do so, and claim that they have the right not to do so, and to bar the plaintiff from selling milk in the City of Madison, Wisconsin, because the plaintiff's milk is not pasteurized within the five mile zone.

14. That Section 7.25 of the ordinance adopted August 27th, 1949, by the defendant city, provides:

> "This ordinance shall be enforced by the Health Commissioner in accordance with the interpretation thereof contained in the current edition of the United States Public Health Service Milk Code, a certified copy of which shall be on file in the city clerk's office, provided that in case of upward revisions, the provisions shall be interpreted according to the provisions expressed in this ordinance."

That Section 11 of the United States Public Health Service Milk Code above referred to reads as follows:

> "Milk and milk products from points beyond the limits of routine inspection of the city of ..... may not be sold in the city of ....., or its police jurisdiction unless produced and/or pasteurized under provisions equivalent to the requirements of this ordinance;

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provided that the health officer shall satisfy himself that the health officer having jurisdiction over the production and processing is properly enforcing such provision."

That the following comment is made by the United States Public Health Service following the proposed section:

"It is suggested that the health officer approve milk or milk products from distant points without his inspection if they are produced and processed under regulations equivalent to those of this ordinance, and if the milk or milk products have been awarded by the State control agency a
62 rating of 90 percent or more on the basis of the Public Health Service rating method."

That plaintiff's milk and milk products have been awarded a rating of better than 90 percent by the State Control Agency.

15. That the milk and milk products that the plaintiff proposes to sell in the city of Madison, Wisconsin, meet all of the requirements of the city ordinance of the city of Madison, Wisconsin, including the requirements in respect to production, pasteurization, and distribution, except said milk is not pasteurized within the five mile zone; that the plaintiff sells milk in the City of Chicago and over two hundred other municipalities in the State of Illinois, and the State of Wisconsin, and that the health officers of the City of Chicago are enforcing the provisions of the city ordinance of the city of Chicago over the production and processing and distribution of said milk; that under the model milk code promul-

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gated and recommended by the United States Department of Health, the health officer of the city of Madison, Wisconsin, without undue expense or inconvenience could long before this time have satisfied himself that the said milk is being produced, pasteurized and distributed under standards equivalent to those prescribed by the present ordinance of the city of Madison, Wisconsin, and that said standards were being enforced by other municipalities and by the plaintiff maintaining inspectors over said farms, pasteurization plant and delivery vehicles; that the milk proposed to be sold by the plaintiff meets the requirements of the milk ordinance and code recommended by the United States Public Health Service.

16. Plaintiff further alleges that by reason of the above and foregoing, it is necessary for the rights of the plaintiff to secure a declaratory judgment under Sec. 269.56 of the Wisconsin Statutes.

Wherefore plaintiff asks that a declaratory judgment be entered herein as follows:

63 1. That the Court adjudge that the provisions of the present Madison milk ordinance providing that milk cannot be sold in the City of Madison unless pasteurized within the five mile zone be unconstitutional, null and void.

2. That the plaintiff be given a full and complete determination and declaratory judgment of its rights in accordance with the claims and demands of the plaintiff as set forth in this complaint.

3. For such other and further declaratory judgment, order or relief as may be just and proper.

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And for a further cause of action the plaintiff complains and alleges as follows:

1. The plaintiff adopts and makes a part of this count the following paragraphs of Count One to the same effect as if set out in full herein: one, two, four, six, seven, fourteen and fifteen.

2. That the plaintiff began the action set forth in Count One in October of 1948; that on December 18th, 1948, the defendants served an answer upon the plaintiff's attorneys, and in said answer in paragraphs 14, 15, 16, 17, and 18, set forth that milk was being supplied to the city of Madison from approximately four hundred farms located within a radius of twenty-five miles of Capitol Square of the City of Madison; that the defendants were informed and believe that the plaintiff obtained its milk from two-hundred or more farms located chiefly in the State of Illinois, many miles from Madison; that it was impractical for the plaintiff to segregate the milk which is processed at its Chemung, Illinois, plant that would be sold in Madison, Wisconsin; and that to grant the plaintiff a license would place an undue burden upon the city Health Department, and would require: "at least one additional full time qualified dairy sanitarian on the staff of the City Health Department, adequately to inspect the plaintiff's plant and the
64 farms delivering to it; thus unreasonably adding to the inconvenience and cost "of milk inspection"; that the plaintiff takes the position that the method set forth in the Model Milk Ordinance promulgated by the United States Public Health Service is an adequate method of insuring the purity and sanitation of

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milk and milk products, and that if followed by the city health department of Madison, Wisconsin, would not place any undue burden upon the said city health department.

3. That pending this litigation, the City of Madison adopted the city ordinance attached hereto and marked "Exhibit B" and made a part hereof as fully as if set forth herein; that the said ordinance contains a provision in Sec. 7.11 that the farms where the milk is produced must obtain a permit from the city of Madison, Wisconsin, and provides:

> "The Health Department shall not be obligated to inspect and issue permits to farms located beyond twenty-five miles from the central portion of the Capitol of Madison, otherwise known as Capitol Square."

4. That said ordinance adopted August 27th, 1949, also provides in Sec. 7.20 (2) that the milk producer must make application:

(a) Giving name and address of the farm owner,

(b) Name and address of the tenant, if there is one,

(c) Legal description of the premises,

(d) The name of the dairy plant to whom the milk is to be sold, and

(e) A statement granting free access to the premises to the Health Commissioner at all times for such inspection as he may deem necessary.

5. That the plaintiff does not own the farms on which it obtains the milk which it pasteurizes at Chemung, Illinois, but obtains the milk from approximately nine hundred different farms located in Northern Illinois and Southern Wisconsin, at distances rang-

ing from forty to one hundred twenty-five miles from the city of Madison, Wisconsin; that the plaintiff does not obtain milk from any farms, and has no contract with any farmer to furnish it with milk, which is located within the twenty-five mile radius of the city of Madison, Wisconsin.

6. That the plaintiff's business is dependent upon obtaining milk from the said milk producers located in Northern Illinois and Southern Wisconsin; that the plaintiff is able, ready and willing to have each of said owners of said farms where it obtains said milk make application to the city health department of Madison, Wisconsin, but that upon information and belief, said application by said farm owners would be a useless gesture, and that the said city of Madison would deny the said farm owners the respective permits.

7. That the defendants take the position that the city health department of Madison has a discretion as to the inspection of said farms and the issuance of said permits, and that in the absence of a favorable decision by the said health department, have the right to deny the issuance of said permits to the said owners, and have the right to deny the plaintiff the right to sell its milk and milk products in the city of Madison, Wisconsin; that the plaintiff takes the position that the health department of Madison does not possess such rights, and that the said ordinance, in so far as it restricts, limits and prohibits the plaintiff from selling its milk and milk products in the city of Madison, Wisconsin, is unconstitutional, being in violation of the 14th Amendment of the

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United States Constitution in that it deprives the plaintiff of its right to contract, its right to property, denies to the plaintiff the equal protection of the law, denies to the plaintiff the right to transact a lawful business, and violates the Interstate Commerce Clause of the United States Constitution, and violates the Constitution of the State of Wisconsin.

66 8. Upon information and belief plaintiff alleges that the health department of the city of Madison would refuse upon application to inspect the said farms and to issue the permits, and that said action is arbitrary, discriminatory and unreasonable; that Sec. 7.25 of the said ordinance adopted August 27th, 1949, which provides that the Health Commissioner shall enforce this ordinance in accordance with the interpretation contained in the current edition of the United States Public Health Service Milk Code, provides the said Commissioner of Health with an adequate and reasonable means, with little expense, of satisfying himself that the farms from which the plaintiff obtains its milk are sanitary, and operated in accordance with the provisions of said ordinance of the city of Madison.

9. That there exists a controversy between the parties as to the said matters, and that it is necessary for the rights of the plaintiff to be declared under Sec. 269.56 of the Wisconsin Statutes.

Wherefore the plaintiff asks declaratory judgment be entered herein as follows:

1. That the Court adjudge that Sec. 7.11 of the ordinance of August 27th, 1949, be construed as not giving the Health Commissioner of the city of Madi-

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son, Wisconsin, the discretion not to inspect the farms from which the plaintiff obtains its milk, if said farm owners make proper application.

2. That if said section is not susceptible of said interpretation, that it be declared unconstitutional, null and void.

3. That this Court declare that the defendants have not the right to restrict, prohibit or prevent the plaintiff from selling its milk and milk products in the city of Madison, Wisconsin, by virtue of Sec. 7.11 of said ordinance.

67 10. That the plaintiff be given such further and other relief as shall be just and equitable.

McGowan, Geffs, Geffs & Block,
Attorneys for Plaintiff.

68 EXHIBIT "A".

City
of
Madison

Madison 3, Wisconsin
Board of Health
110 North Hamilton Street
March 12, 1948

Dean Milk Company
206 E. Front St.,
Harvard, Illinois.

Att: Mr. J. W. Mumford

Dear Sir:

Your application for a license to distribute pasteurized milk, cream, and milk products in the city of Madison has been received and considered.

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Our city ordinance sets up certain restrictions and requirements concerning dairy plants and farms producing milk for the city of Madison.

We are sorry to inform you that under this ordinance your request for a license must be denied. We are, therefore, returning your check of March 8th for one dollar.

Very truly yours,
Louis Fauerbach
Health Commissioner.

Exhibit B of the complaint being the Milk Ordinance of the City of Madison, adopted August 27, 1949 was introduced in evidence as Exhibit 45 and the material parts will be printed as that Exhibit.

72 ANSWER TO SECOND AMENDED COMPLAINT.

Now Come The Defendants herein, appearing by Harold E. Hanson, City Attorney for the City of Madison, Wisconsin, and as and for an answer to the first cause of action of the second amended complaint of the plaintiff herein, respectfully allege and show to the Court as follows:

1. Defendants admit upon information and belief that the plaintiff is an Illinois corporation having its main business offices in the City of Chicago, Cook County, Illinois, and that it operates a milk pasteurization plant in the City of Chemung, Illinois.

2. Defendants admit that they are the executive, legislative and some of the administrative officers of the City of Madison, Dane County, Wisconsin and that the said City of Madison is a municipal corporation.

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3. Defendants admit that on or about the 14th day of February, 1930, the Common Council of the City of Madison, Wisconsin adopted an ordinance, a portion of which is set forth in paragraph 3 of the plaintiff's complaint and that at the time the controversy alleged in the complaint arose the said ordinance was in full force and effect and still is in full force and effect. The defendants, however, allege that the portion of the said ordinance so set forth in the plaintiff's complaint is a mere fragmentary portion of the then existing ordinances of the City of Madi-
73 son dealing with the entire subject of sale of milk and dairy products within the city and including standards for production, processing, manufacturing, transportation, handling, sale and delivery of such milk and dairy products and requiring regular inspection by the City Health Department of all dairy plants and all farms on which milk is produced for sale in the City of Madison. Attached to the answer to the original complaint as Exhibit 1 and incorporated herein as though fully set forth herein is a copy of the portions of the Madison City Ordinances as they existed in March, 1948 and until August, 1949 dealing with the said subjects of milk and dairy products, of which ordinances the section set forth in plaintiff's complaint is an integral part and which ordinances had been duly adopted prior to March, 1948 and were then in full force and effect.

4. Defendants admit that on or about the 8th day of March, 1948, the plaintiff herein made application to the City of Madison for a license to distribute pasteurized Grade A milk, cream and milk products

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in the City of Madison and that on or about the 12th day of March, 1948 the plaintiff was notified by the Health Commissioner of the said city that its request for a license was denied and there was returned the application fee of $1.00 deposited by the plaintiff at the time said application for license was filed; and further admit that Exhibit 1 attached to the complaint is a copy of a letter sent by the Health Commissioner of the City of Madison to the plaintiff herein on or about March 12, 1948.

5. Defendants deny that they have information or knowledge sufficient to form a belief as to whether the plaintiff is engaged in the purchase of Grade A milk from farm producers or in the pasteurization thereof or in the sale of said pasteurized milk to retail stores in cities or village in the states of Illinois or Wisconsin and, consequently, deny the same and leave plaintiff to its proof thereof. Defendants further allege upon information and belief that even if plaintiff deals in Grade A milk, plaintiff also deals in milk other than Grade A.

74 6. Defendants admit that the said application of the plaintiff for its said license was denied because plaintiff's pasteurization plant was located in Chemung, Illinois, more than five miles from the central portion of the City of Madison, otherwise known as the Capitol Square and at a distance of about 75 miles from Madison; but defendants allege that the said fact of location of the plaintiff's plant was the only fact considered in denying the plaintiff's application and further allege that they cannot now state that any further application for a license which might

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be made by the plaintiff would be granted, except for the fact of location of the plaintiff's plant.

7. Defendants deny that they have any information or knowledge sufficient to form a belief as to whether the milk which plaintiff intended to sell in the City of Madison, if its application for license had been granted, would comply or still does comply with the requirements of said ordinances of the City of Madison as to place of production, pasteurization, or requirements as to quality or sanitary conditions and consequently deny the same and leave plaintiff to its proof thereof. Upon information and belief, defendants allege that plaintiff maintains that the milk it intended to sell in the City of Madison is produced in conformity with the ordinances of the City of Chicago, Illinois and defendants deny upon information and belief that the requirements of the Chicago Ordinances are equivalent to the requirements of the ordinances of the City of Madison as adopted on or about August 27, 1949, as hereinafter more fully set forth.

8. Defendants further deny that they have any information or knowledge sufficient to form a belief as to whether, if the said license had been issued to plaintiff, it was plaintiff's intention to obtain the milk which it intended to sell in the City of Madison from its pasteurization plant in the City of Chemung, Illinois, after the same had been bottled and placed in paper cartons and then packed into a refrigerated truck and transported from said City of
75 Chemung, Illinois and sold to various retail grocers in the City of Madison and consequently deny the

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same and leave plaintiff to its proof thereof. Defendants admit that such an intention had been expressed by plaintiff to the City authorities but allege, upon information and belief, that the plaintiff does in fact operate pasteurization plants other than that located in the City of Chemung, Illinois and that the milk from such other pasteurization plants is bottled in containers similar to those used at its Chemung plant, so that if the plaintiff were permitted to sell milk in the City of Madison, it would be difficult for city authorities to determine whether milk sold in the city had actually been processed and bottled at the Chemung, Illinois plant of plaintiff and whether it had actually been produced at inspected farms and was all Grade A milk.

9. Defendants admit that plaintiff has requested the City Council of the City of Madison to amend its ordinances to eliminate the requirements that pasteurized milk sold in the City of Madison must be pasteurized within five miles of the central portion of the city, and further admit that the said City Council did hold open hearings upon the said request and that at such hearings the plaintiff appeared through its agents and attorneys and, among other arguments, did maintain that the said ordinance was unconstitutional. Defendants allege, however, that after full, due and open consideration of the said request and said arguments, the City Council declined so to amend the ordinances. Defendants deny that plaintiff has made any formal application for license since the application of March, 1948.

10. Answering the allegations of paragraph 9 of

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the second amended complaint, defendants admit that a milk license was not issued to the plaintiff and further admit that on or about August 27, 1949 a new milk ordinance as adopted by the City Council of the City of Madison took effect and that the copy attached to the second amended complaint as Exhibit B is a copy of such new ordinance and that said new ordinance in Section 7.21 reenacted the provision of the prior ordinances that it was unlawful for milk to be
76 sold in the City of Madison which had not been pasteurized in the said five mile zone.

11. Defendants deny that the said provision of the old ordinance or the said provision of the new ordinance of August 27, 1949 violates any provision of the Constitution of the United States or of the amendments thereto or of the Constitution of the State of Wisconsin in any respect whatsoever.

12. Defendants admit plaintiff's request for license was denied on or about March 12, 1948 and that defendants then took, and still take, the position that plaintiff is not entitled to sell milk in the City of Madison because its pasteurization plant is not located within the said five mile zone and further admit that plaintiff contends that the said provision is unconstitutional and admit that there now exists a controversy between plaintiff and defendants as to the legality of said provision.

13. Defendants admit that said Section 7.20 of the Ordinance of August 27, 1949 contains the provision as set forth in paragraph 12 of the second amended complaint; and defendants allege that substantially similar information had been required by the Madison

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Health Department upon application for dairy plant licenses under the ordinances as they existed prior to August 27, 1949. Defendants deny that they have any information or knowledge upon which to form a belief as to whether the plaintiff is able, ready or willing to make a new application for license or to pay the $1.00 or to furnish information called for by the present ordinances and allege that no application has been made by the plaintiff since March, 1948. Defendants admit that they take the position that they are not obligated to inspect plaintiff's plant or to issue license to said plaintiff because plaintiff's pasteurization plant is not located within said five mile zone, *and also for other reasons.*

14. Defendants deny that they have any information or knowledge sufficient to form a belief as to whether the farms from which plaintiff obtains milk for its pasteurization plant at Chemung, Illinois or
77 the vehicles in which the milk is delivered are inspected weekly or at any other intervals by inspectors hired by the plaintiff or are inspected by the City of Chicago, Illinois. Upon information and belief, defendants deny that the City Ordinances of Chicago, Illinois contain provisions equivalent to the present Ordinances of the City of Madison for insuring purity, quality and sanitation of milk. Defendants deny any information or knowledge sufficient to form a belief as to whether plaintiff's milk is Grade A milk as provided in the United States Model Milk Ordinance promulgated by the United States Public Health Service or whether the plaintiff's milk or milk products are pasteurized, produced, bottled, trans-

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ported or inspected in compliance with any United States Model Milk Ordinance and consequently deny the same and leave the plaintiff to its proof thereof. Defendants deny that the provisions of any United States Model Milk Ordinance are equivalent to the present ordinances of the City of Madison for insuring purity and sanitation of milk. Defendants admit that no attempt has been made by or on behalf of the City of Madison to inspect its plant or vehicles in which said milk is transported, and further admit that the City has made no attempt to satisfy itself that the milk was produced, pasteurized or transported pursuant to inspection of the City Ordinance of the City of Chicago; and defendants deny that the Ordinances of the City of Chicago have any materiality in this controversy and further deny upon information and belief that the Chicago Ordinances are equivalent to those of the present Madison Ordinances. Defendants deny that they have any knowledge or information sufficient to form a belief as to whether the inspectors of the City of Chicago are qualified to make inspections under or to carry out the provisions of the Chicago Ordinances or whether their inspections are accepted or approved by other cities or communities and consequently deny the same and leave the plaintiff to its proof thereof; but defendants deny that the said facts, if true, have any materiality in this con-
78 troversy. Defendants admit they have taken no steps to satisfy themselves as to the purity, quality or sanitation of the plaintiff's milk and further admit that they do not propose to do so and that they claim they have the right not to do so and further have the

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right to refuse to grant any license to the plaintiff because the plaintiff's milk is not pasteurized within the five mile zone as provided in the Madison City Ordinances, and *also for other reasons.*

15. The defendants admit that Section 7.25 of the Madison Ordinances adopted August 27, 1949 contains the provisions as set forth in paragraph 14 of the second amended complaint. The defendants admit upon information and belief that the Milk Ordinance and Code prepared by the United States Public Health Service contain the provision in Section 11 thereof and the comment thereto all as alleged in paragraph 14 of the second amended complaint; but defendants allege that the City Council of the City of Madison refused to adopt said Section 11 and adopted in lieu thereof the five mile pasteurization limit as contained in Section 7.21 of the present Madison Ordinances. Defendants deny that any provisions of the said Milk Ordinance and Code as prepared by the United States Public Health Service are binding upon the City of Madison in any respect unless they have specifically been adopted by the City of Madison as part of its ordinance and further deny that any such provisions not so adopted by the City of Madison have any materiality in this controversy. Defendants deny that they have any information or knowledge sufficient to form a belief as to whether plaintiff's milk or milk products have been awarded a rating of better than 90 per cent by any State Control Agency.

16. Answering the allegations of paragraph 15 of the second amended complaint, defendants deny that

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they have any information or knowledge sufficient to form a belief as to whether the milk the plaintiff proposes to sell in the City of Madison meets all the requirements of the Madison Ordinances, except pasteurization within the five mile zone, or whether the plaintiff sells milk in 200, or any other number,
79 of municipalities in the State of Illinois and the State of Wisconsin or whether the health officials of the City of Chicago are enforcing the provisions of the Chicago Ordinances on the production and processing and distribution of milk and consequently the defendants deny the same and leave plaintiff to its proof thereof; however, defendants deny that such sale in such other municipalities or in the City of Chicago or any enforcement of Chicago Ordinances by Chicago officials have any materiality in this controversy. Defendants admit upon information and belief that the plaintiff sells its milk in the City of Chicago, but deny that that fact has any materiality in this controversy. Defendants deny that the health officer of the City of Madison could by any means other than continual inspection of the plaintiff's plants and of the several hundred farms which deliver to those plants satisfy himself that the plaintiff's milk is being produced, pasteurized and distributed in the manner required by the Ordinances of the City of Madison, and defendants allege that such continual inspection would create undue expense and inconvenience to the City of Madison. Defendants deny that inspection by the plaintiff or by other municipalities has any materiality in this controversy and further deny that they have any information or

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knowledge sufficient to form a belief as to whether the plaintiff's milk meets the requirements of the said
79 Ordinances and Code prepared by the United States Public Health Service and defendants deny upon information and belief that the provisions of that ordinance and code are equivalent to the provisions of the Madison Ordinances.

And further answering the second amended complaint of the plaintiff, defendants allege as follows:

17. The ordinances of the City of Madison and specifically including the portion in Section 7.21 thereof constitute necessary, reasonable and proper health regulations for the protection of the lives and health of the residents of the City of Madison. Milk and its products are not only one of the most im-
80 portant human foods but also the most perishable and most easily contaminated. Establishment and enforcement of rigid standards and continual inspection are required at all stages of production, transportation and sale of milk to assure an adequate supply of sanitary, healthful milk.

18. The City of Madison is located in almost the geographical center of Dane County, which has an area of approximately 1230 square miles and is one of the greatest milk producing counties in the entire United States. Dane County contains approximately 5600 separate farms which annually produce about 650,000,000 pounds of milk; and the City of Madison, including the University of Wisconsin with its own processing plant located in the City, consumes the milk production of only about 500 of those farms in an annual amount of about 60,000,000 pounds of

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milk, all as defendants are informed and verily believe. Other counties immediately adjoining Dane County are also very great producers of milk. Great quantities of milk produced in Dane and surrounding counties are also shipped to the Metropolitan Chicago markets and are also made into cheese, butter and evaporated, condensed and dried milk. All milk now sold as pasteurized milk in the City of Madison, being nearly all milk sold in the city, is now pasteurized and bottled at three separate plants all located within five miles of the Capitol Square in Madison and owned and operated by three separate companies. The natural result of the plants being located this near to the city and in the center of the tremendous milk producing area in Dane County, is that all milk pasteurized in those plants and sold in the City of Madison is produced on farms located within Dane County and within a radius of not more than twenty-five miles from the Capitol Square in Madison. Inspection by city health authorities of not only the pasteurization plants but also of all farms which supply those plants is thus made convenient and efficient and the cost of such inspection to the city and its taxpayers is kept within reasonable bounds, and the city is assured of an adequate supply of healthful and sanitary milk from known and inspected sources, all as these de-
81 fendants are informed and verily believe.

19. Defendants are informed and verily believe that approximately 800 or more farms, located chiefly in the State of Illinois many miles from Madison, furnish milk to the plants of plaintiff. Because it is impracticable to segregate in any plant, the milk from

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particular farms delivering to the plant, in order to be assured that standards of milk production, processing and transportation required by the Madison ordinances are maintained, as to any milk delivered from such plant to the City of Madison it would be necessary for the city health authorities regularly to inspect the said plants and 800 or more farms delivering to them, even if the amount of milk from said plants sold in the City of Madison is very small, as defendants are informed and verily believe.

20. Without the portion of the Madison Ordinances which is complained of in plaintiff's complaint, any dairy company with a plant located any place in the country could demand a license to sell milk in the City of Madison which had been pasteurized and bottled in such plant, and no matter how small the quantity of milk that was so sold from such plant, the city would then be put to the unreasonable burden of frequent inspection and supervision of not only the plant itself but all of the farms delivering milk to such plant.

21. The Madison Health Department has on its staff two trained expert dairy sanitarians whose duties include the inspection of milk sold in Madison, of the dairy plants delivering to Madison and the farms delivering to such plants, which farms number approximately 400, other than those supplying the University of Wisconsin. Each of the three local dairy companies now selling milk in Madison, exclusive of the University, and none of which companies is in any way financially connected with any other, also maintains a field man for farm inspection

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as does the farmers cooperative association, which represents many of the farmers delivering milk to the present Madison dairy companies; and these
82 field men, who are familiar with Madison Health Department requirements, cooperate with the Madison Health Department in maintaining standards of production required by Madison Ordinances, all as defendants are informed and verily believe. If plaintiff were permitted to sell milk in Madison it would, without doubt, require at least two or more additional full time qualified dairy sanitarians on the staff of the City Health Department, adequately to inspect the plaintiff's plants and the farms delivering to them; thus unreasonably adding to the inconvenience and cost of milk inspection.

22. Changing economic conditions frequently may cause operators of dairy plants which serve other than established local markets, and particularly operators of plants which may have a variety of markets available to them, to shift from market to market from time to time, as defendants are informed and verily believe. If plants so operated and located at a distance from Madison are permitted to supply milk to Madison, such operations and the frequent fluctuation in inspection responsibilities of the City in the inspection of said plants and the farms supplying them would unreasonably burden the City of Madison.

Wherefore, the defendants pray that judgment be entered declaring the portion of the Madison Milk Ordinances as set forth in the first cause of action of plaintiff's second amended complaint to be consti-

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tutional and valid, and for their costs and disbursements in this action and for such other and further relief as may be proper herein.

83 SECOND CAUSE OF ACTION.

And as and for an answer to the second cause of action contained in the second amended complaint of the plaintiff, defendants allege as follows:

23. In answer to paragraphs numbered 1, 2, 4, 6, 7, 14 and 15 of the first cause of action as realleged and incorporated in the second cause of action, the defendants reallege all matters contained in this answer in paragraphs numbered 1, 2, 4, 5, 7, 8, 15, 16; and defendants further reallege the allegations of paragraphs 17, 18, 19 and 21, hereinbefore set forth.

24. Defendants admit that their answer to the original complaint herein contained the allegations as set forth in paragraph 2 of the second cause of action in the second amended complaint together with other allegations and that plaintiff now takes the position that the method set forth in the Model Milk Ordinance promulgated by the United States Public Health Service is an adequate way to insure purity of milk sold in Madison, but defendants allege that the City Council of Madison has refused to incorporate in its Ordinance the provisions of the so-called Model Milk Ordinance relied on by plaintiff and defendants further deny upon information and belief that the methods set forth in the so-called Model Milk Ordinance are adequate to insure the

purity and sanitation of milk sold in Madison without continual inspection of milk plants and farms delivering thereto by the Health Department of the City of Madison.

25. Defendants admit that while this litigation was pending the City of Madison adopted the Ordinances attached to plaintiff's second amended complaint as Exhibit B and that the said new Ordinances contained the provisions contained in paragraphs 3 and 4 of the plaintiff's second amended complaint. Defendants further allege that for many years prior to the adoption of the said new ordinances the City of Madison had required permits issued by its Health Departments to farms whose milk was delivered to Madison and that approximately the same information had been required as is set out in paragraph 4 of the second cause of action of the plaintiff's second amended complaint.

26. The defendants admit upon information and belief that the plaintiff does not own the farms from which it obtains the milk which it pasteurizes at its plants located at Chemung, Illinois and elsewhere and that it obtains milk from approximately 900 different farms located in Northern Illinois and Southern Wisconsin and all farms are more than 25 miles from the City of Madison, and that plaintiff does not obtain milk from any farm located within 25 miles from the City of Madison.

27. The defendants have no information or knowledge sufficient to form a belief as to whether the plaintiff's business is dependent upon obtaining milk from the milk producers located in Northern

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Illinois and Southern Wisconsin or whether the plaintiff is able, willing, or ready to have each of said owners of said farms where it obtains said milk make application to the City Health Department of Madison. Any application by the said farm owners to the City of Madison to deliver milk in Madison which milk has been pasteurized outside of the five mile pasteurization limit contained in Section 7.21 of the present Madison Ordinances would be denied; the City has had no occasion to consider any application by any of said farms for the delivery of milk which has been pasteurized within the said five mile limit.

28. The defendants admit that they take the position that the Madison Health Department has a discretion as to the inspection of farms located more than 25 miles from Madison and the issuance of permits to such farms and that it has the right to deny the issuance of permits to such farms and to deny plaintiff the right to sell its milk products made from milk produced on such farms, in the City of Madison and also for other reasons. The defendants deny that the said Ordinance or any part of it is in violation of the Constitution of the United States or any amendment thereto or of any provision of the Constitution of the State of Wisconsin.

85 29. Defendants deny that any action in refusing permits to such farms or to inspect such farms would be arbitrary, discriminatory or unreasonable, and further deny that any provision of Section 7.25 of the present Madison Ordinances effects this controversy in any respect or provides the Madison Health

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Department with adequate or reasonable means, with little expense of satisfying itself that the farms from which plaintiff obtains its milk are sanitary or operated in accordance with the provisions of the Ordinance of the City of Madison or that the milk produced thereon meets the requirements of the Ordinance of the City of Madison.

30. Defendants allege that in view of the great supply of milk available within a radius of 25 miles from the Capitol Square of the City of Madison, the provision of the Madison Ordinance that the City need not inspect or issue permits to farms located beyond that radius is entirely reasonable and a proper health regulation and that said provision aids the effectiveness of inspection by the City Health Department and minimizes the cost thereof to the City and its tax payers.

31. So long as the five mile pasteurization limit contained in Section 7.21 of the present Madison Ordinances remains in effect, these defendants deny that there is any controversy between the parties as to the validity of the provisions of Section 7.11 of the Ordinances complained of by plaintiff in its second cause of action because at no time has the plaintiff given any indication that it proposes to pasteurize its milk within the said five mile limit or at any other place in the State of Wisconsin; hence so long as the provisions of Section 7.21 of the Madison Ordinance are in effect there is no necessity for the rights of the plaintiff to be declared under Section 7.11 of the Madison Ordinances.

Wherefore the defendants pray that if the validity

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of Section 7.21 of the Madison Ordinance as contested in the first cause of action herein is sustained, the second cause of action be dismissed on the grounds that there is no controversy between the parties; and
86 if the validity of the Ordinance involved in the first cause of action should not be sustained, then that the Court adjudge that Section 7.11 of the City Ordinance be construed as giving the Madison Health Department discretion not to inspect farms located beyond said 25 miles limit and declare that the said provision of Section 7.11 of the Ordinance is constitutional and valid; and that defendants have the costs and disbursements of this action.

Harold E. Hanson,
City Attorney,
Madison, Wisconsin.

103 FINDINGS OF FACT, CONCLUSIONS OF LAW AND ORDER FOR JUDGMENT.

The above entitled declaratory judgment action coming on for trial at the September, 1949, term of said Court and having been tried before the Court on the 10th and 11th days of October, 1949, Jacob Geffs and Eli Block, of McGowan, Geffs, Geffs & Block, of Janesville, Wisconsin, appearing for plaintiff, Dean Milk Company, and Harold E. Hanson for the defendants, and after hearing the allegations and proofs of the parties, the arguments of counsel and being advised in the premises, I hereby make and file the following Findings of Fact, Conclusions of Law and Order for Judgment, constituting my decision in said action.

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Findings of Fact.

1. That the plaintiff is an Illinois Corporation having its main business offices in the City of Chicago, Cook County, Illinois, and that it operates a milk pasteurization plant in the City of Chemung, Illinois.

2. That at the times hereinafter mentioned the defendants were the executive, legislative and administrative officers of the City of Madison, Dane County, Wisconsin, and that the City of Madison, Wisconsin, is a municipal corporation.

104 3. That at the times hereinafter mentioned there was and there still is in force an ordinance adopted by the Common Council of the City of Madison on February 14, 1930, which is now numbered section 7.21 of the General Ordinances of the City of Madison adopted August 27, 1949, providing:

> "Section 1. Section 43 of Subsection E of Ordinance Number 2183, entitled 'An Ordinance Amending the General Ordinances of the City of Madison relating to the License for Sale of Milk and Cream,' is hereby amended by inserting before the first sentence thereof the following: 'It shall be unlawful for any person, association, or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk or milk products as pasteurized unless the same shall have been pasteurized and bottled in the same manner provided in this ordinance within a radius of five miles from the central portion of the City of Madison, otherwise known as the Capital Square, at a plant the machinery, equipment and facilities of which shall have been approved by the Health Department."

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That said ordinance is a portion of the ordinances of the City of Madison dealing with the entire subject of sale of milk and dairy products within the city and including standards for production, processing, manufacturing, transportation, handling, sale and delivery of milk and dairy products and requiring regular inspection by the city Health Department of all dairy plants and all farms on which milk is produced for sale in the City of Madison.

4. That the plaintiff, Dean Milk Company, is engaged in the purchase of milk from farm producers and in the pasteurization thereof, and in the sale of said pasteurized milk to retail stores in cities and villages in the states of Illinois and Wisconsin; that on the 8th day of March, 1948, the plaintiff herein made application to the City of Madison for a license to distribute pasteurized Grade "A" Milk, cream and milk products in the City of Madison and that on or about the 12th day of March, 1948, the plaintiff, Dean Milk Company, was notified by the Health Commissioner of the City of Madison that its application for a license was denied.

105 5. That the application of plaintiff for said license was denied because plaintiff's pasteurization plant was located in Chemung, Illinois, more than five miles from the central portion of the City of Madison, otherwise known as the Capitol Square and at a distance of about seventy-five miles from Madison.

6. Madison's five mile pasteurization ordinance simplifies the inspection of plants by requiring them to be near at hand thus permitting more intense and constant inspection than if such establishments were

located anywhere in the United States, and minimizes the expense of inspection.

7. That section 7.21 of the General Ordinances of the City of Madison constitutes a reasonable and proper health regulation for the protection of the lives and health of the residents of the City of Madison.

8. That the City of Madison is located in almost the geographical center of Dane County, which has an area of approximately 1230 square miles and is one of the greatest milk producing counties in the entire United States. Dane County contains approximately 5600 separate farms which annually produce about 650,000,000 pounds of milk and the City of Madison, including the University of Wisconsin with its own processing plant located in the city, consumes the milk product of only about 500 of those farms in an annual amount of about 60,000,000 pounds of milk. Other counties immediately adjoining Dane County are also very great producers of milk. Great quantities of milk produced in Dane and surrounding counties are also shipped to the Metropolitan Chicago markets and are also made into cheese, butter, evaporated, condensed and dried milk. All milk now sold as pasteurized milk in the City of Madison, being nearly all the milk sold in the city, is now pasteurized and bottled in three separate plants all located within five miles of the capital square in Madison and owned and operated by three separate companies. The natural result of the plants being located this near to the city and in the center of the tremendous milk producing area in Dane County, is that all milk pas-

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teurized in those plants and sold in the City of Madison is produced on farms located within Dane County and within a radius of not more than twenty-five miles from the capital square in Madison. Inspection by city health authorities of not only the pasteurization plants but also of all farms which supply those plants is thus made convenient and efficient and the cost of such inspection to the city and its taxpayers is kept within reasonable bounds, and the city is assured of an adequate supply of healthful and sanitary milk from known and inspected sources.

9. That plaintiff does not intend to pasteurize milk within five miles of the central portion of the city, otherwise known as the capital square, and has no rights, status or other legal relations affected by that portion of section 7.11 of the General Ordinances of the City of Madison which reads as follows:

> "The health department shall not be obliged to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square."

Conclusions of Law.

1. That defendants, the City of Madison, Wisconsin, a municipal corporation, Dr. C. R. Kindaid, as Health Commissioner for the City of Madison, Wisconsin, Leonard Howell, as City Manager of the City of Madison, Wisconsin, and the Common Council of the City of Madison, Wisconsin, are entitled to a declaratory judgment in this action adjudging and decreeing that section 7.21 of the General Ordinances of the City of Madison providing:

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> "*Pasteurization Plants to be Within Five Mile Radius.* It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream, or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health,"

is constitutional and a valid regulation under the police power for the protection of the public health and welfare and the application of the plaintiff, The Dean Milk Company, for a license to distribute pasteurized milk, cream and cream products in the City of Madison was properly denied.

2. That no justiciable controversy exists between the parties as to the construction or validity of that part of section 7.11 of the General Ordinances of the City of Madison providing:

> "The health department shall not be obliged to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square,"

and the second cause of action contained in plaintiff's second amended complaint should be dismissed.

Order for Judgment.

Let a declaratory judgment be entered accordingly. Further adjudged and declared that the second

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cause of action of plaintiff's second amended complaint be and the same is hereby dismissed.

Dated December 30, 1949.

By the Court,
Alvin C. Reis
Circuit Judge.

109 DECLARATORY JUDGMENT AND JUDGMENT DISMISSING SECOND CAUSE OF ACTION OF PLAINTIFF TO SECOND AMENDED COMPLAINT.

This cause having been tried to the Court and the Court having made and filed its Opinion in writing and its Findings of Fact and Conclusions of Law;

Now, Therefore, on motion of Harold E. Hanson, City Attorney for the City of Madison;

It Is Adjudged, And Decreed:

That defendants, the City of Madison, Wisconsin, a municipal corporation, Dr. C. R. Kincaid, as Health Commissioner for the City of Madison, Wisconsin, Leonard Howell, as City Manager of the City of Madison, Wisconsin, and the Common Council of the City of Madison Wisconsin, are entitled to a declaratory judgment in this action adjudging and decreeing that section 7.21 of the General Ordinances of the City of Madison providing:

"*Pasteurization Plants to be Within Five Mile Radius.* It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream,

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or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five
110 miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery equipment and facilities, all of which shall have been approved by the Department of Public Health,"

is constitutional and a valid regulation under the police power for the protection of the public health and welfare and the application of the plaintiff. The Dean Milk Company, for a license to distribute pasteurized milk, cream and cream products in the City of Madison was properly denied.

That no justiciable controversy exists between the parties as to the construction or validity of that part of section 7.11 of the General Ordinances of the City of Madison providing:

"The health department shall not be obliged to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square,"

and the second cause of action contained in plaintiff's second amended complaint is hereby dismissed.

Dated at Madison, Wisconsin, this 30 day of December, 1949.

Myrtle L. Hansen,
Clerk, Circuit Court,
Dane County, Wisconsin.

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122 BILL OF EXCEPTIONS

119 DR. C. K. KINCAID, called as an adverse witness by the plaintiff testified as follows:

My name is Charles K. Kincaid, M.D. I am the City Health Commissioner of the City of Madison, Wisconsin.

120 I received my M.D. at Ohio State in 1935; M.S. in Public Health, Michigan 1940; interned at Methodist Hospital in Indianapolis; public health training in the District Health Department in Indiana; I took a job as City-County Health Officer in Eau Claire in 1941 where I stayed until September 1947 except 3 years in the service. Then I went to Will County, Illinois, as County Health Officer in September, 1947, and left there to take my present position in July of 1948.

121 The Clerk's office of the City of Madison has just received a copy of the United States Public Health Milk Ordinance and Code which is provided for by the present Milk Ordinance of Madison.

Exhibit 1 and Exhibit 2 are the United States Public Health Service Milk Ordinance and Code and proposed amendments referred to in the present Madison Milk Ordinance.

122 Exhibit 1 and Exhibit 2 admitted in evidence.

The history and function that the U. S. Model Milk Ordinance plays in the inspection of milk is as follows:

In 1922 the Public Health Service, realizing that there was considerable discrepancy from community to community and state to state, felt that they should

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recommend some sort of a standard by which farms and plants would be required to set up reasonably similar requirements since milk was milk and that ordinance has been recommended for that purpose to communities ever since 1922. It has been occasionally revised.

123 When we revised the Madison Ordinance August 27, 1949, we did not have available Exhibit 2.

Some of the improvements over Exhibit 1 we felt was the definition of milk and milk products.

124 In addition to the definition of certain products which we felt were needed and which are, we believe, to be considerably improved in the Madison Milk Ordinance, it also requires that wells on farms be so constructed as to conform to the Wisconsin Well Code. The revised edition of the U. S. Model Milk Ordinance provides:

> "The water supply shall be easily accessible, adequate, and of a safe sanitary quality".

125 The Madison Ordinance is specific rather than general; the Wisconsin Well Code requires well should be routed in solid rock, casting extending 6 inches above the ground surface, annular spaces closed and platform so constructed as to prevent the entrance of surface water to the well.

I was health officer of Will County, Illinois, which is south of Chicago.

127 Will County was not controlled by the Chicago Ordinance, but by a state-wide Grade A which was a voluntary statute. It permitted any single milk plant in Will County to meet the provisions of Grade

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A. These requirements were not the same as the Chicago ordinance but were worded as the exhibit "safe, sanitary".

My experience was that a general requirement does not give the health officer enough specific information.

128 There was only one plant in Joliet meeting these requirements when I was there. I do not know how many farms had fixed up their wells. There were many that needed some work. It is impossible for me to say without asking our sanitarian how many farms in Dane County under my supervision are complying with the well code provision of the Madison ordinance. All of the 400 farms that are being inspected by my office will probably never comply with this provision. We hope to have 90% complying within a year or so as to make it a Grade A shed. You never obtain 100% compliance in any milk shed.

129 The next item on my list which I consider an upward revision is requirement that the hall connecting the milk house to the barn be entirely open or at least one side; the U. S. Model Milk Ordinance provides that there be a hallway 6 feet wide or more with self-closing doors; the Madison Ordinance, however, is merely a recommendation not a requirement.

The next item is a trap drain for the milk house floor to carry off waste water.

130 The U. S. Model Milk Ordinance provides that the water be carried away so as not to cause a puddle of nuisance. We believe the trapping is an improvement. There are 500 farms under my inspection in

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Dane County and I believe 50% of them comply with this provision. The U. S. Model Milk Ordinance provides for proper drainage and the Madison specifies a kind of proper drainage.

131 The last note I have here, the local ordinance provides for Grade A pasteurized milk only, which is not an actual upward revision because the standard ordinance (U.S. Model Code) leaves that section open for the people of the city but that is a difference. Our ordinance closes the door to any but Grade A pasteurized milk.

The cooling requirement of pasteurized milk of 60 degrees is the same in the U. S. Model Ordinance as in ours. The purpose of cooling milk after it is milked is to stop the growth of bacteria in the milk. The Madison Ordinance limits the number of bacteria to 30,000 per c.c. in the finished bottle.

There are no other differences that I recall. There are some other of minor importance.

Q. That is all you can recall and if this man can help you let's get them out in the open.

A. That is all.

132 Over the course of years there has been between 1500 and 2000 cities that have adopted the U. S. Model Milk Ordinance.

133 Q. Doctor, in regard to Grade A pasteurized milk, in your opinion do you believe that the revised milk ordinance recommended by the United States Public Health Service, Exhibit 2, provides for reasonably adequate and safe regulation for the receiving city that receives milk? A. If this is enforced with effectiveness, yes.

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Q. Now, Doctor, I want to ask you about the enforcement of it. It is a fact that the United States Public Health Service, in conjunction with the state boards of health, conduct spot surveys and make tests to determine the efficiency of enforcement in the various areas of the country. That is enforcement in the producing area. Is that correct?

A. They do on request of a receiving city and they do routinely, sometimes, too.

Q. Your answer is yes, they do conduct tests in the producing area? A. Yes.

Q. And they will give the receiving city, free of charge, all of the information that they have on any producing area in question, is that correct?

A. Through the particular state board of health.

134 Q. Then you could request the State Board of Health here in Wisconsin to get the information for you, and they could get the information for you, is that correct? A. Yes, sir.

Q. And get it for you free of charge?

A. Yes, sir.

Q. Where did my Exhibit 1 go to? Somebody grab it?

(Paper handed to counsel.) Now, Doctor, I call your attention to Section 11 of the model milk ordinance and will you read the ordinance, part of Section 11? A. (Reading.) "Milk and milk products from points beyond the limits of routine inspection of the city of Blank may not be sold in the city of Blank or its police jurisdiction, unless produced

135 and/or" (to the Reporter). I will give you this—"an-

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less produced and/or pasteurized under the provisions equivalent to the requirements of this ordinance; provided that the health officer shall satisfy himself that the health officer having jurisdiction over the production and processing is properly enforcing such provisions."

Q. Now, Doctor, will you read the suggestion that is made under Section 11 by the United States Public Health Service? A. (Reading.) "It is suggested that the health officer approve milk or milk products from distant points without his inspection if they are produced and processed under regulations equivalent to those of this ordinance, and if the milk or milk products have been awarded by the State control agency a rating of 90 per cent or more on the basis of the Public Health Service rating method. Subsection 29."

Q. Now, Doctor, will you read Section 11 of Exhibit 2, "Revised milk ordinance recommended by the U. S. Public Health Service"?

A. (Reading.) "Milk and Milk Products From Points Beyond The Limits Of Routine Inspection. Milk and milk products from points beyond the limits of routine inspection of the municipality of Blank may not be sold in the municipality of Blank, or its police jurisdiction, unless produced and/or pasteurized under provisions which are substantially equivalent to the requirements of this ordinance and which are enforced with equal effectiveness as determined by a milk sanitation rating."

136 Q. Now, the rating that they refer to is the 90 per cent, is that correct? A. Yes, sir.

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Q. Now, Doctor, I will ask you as an expert in this field; In your opinion do you think that a city could safely follow the provisions of Section 11 of the milk ordinance and code, the original one, and the revised one?

Mr. Hanson: I object to it as calling for a conclusion and being immaterial.

The Court: The objection is overruled.

A. Are you asking do I trust the United States Public Health Service?

Mr. Geffs: Q. That is it.

Mr. Hanson: I object to it for the further reason that there is no such provision in the Madison Milk
137 Ordinance. What difference does it make whether under some ordinance of Timbuktu they provide for reciprocal inspection?

The Court: The objection is overruled.

A. Yes, I think I can trust the United States Public Health Service:

Mr. Geffs: Q. And, in your judgment, a city could, with reasonable safety, follow the suggestions of this Section 11, is that correct?

Mr. Hanson: I object to it as immaterial.

The Court: The objection is overruled.

A. I am not sure I understand the question. Would you repeat it?

(Last question read.)

Mr. Geffs: Q. And, in your judgment, a city could, with reasonable safety, rely and depend upon this Section 11? A. For the protection of the public health?

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Q. For the protection of the public health.

A. It is a matter of opinion. I think so.

Q. That answers the question. Now, Doctor, when this ordinance was passed by Madison on August 27, 1949, prior to the passage of it you had some discussion, did you, with the council members and officials of Madison in regard to it? A. Yes, sir.

Q. Well, I call your attention to Section 7.21 which provides that pasteurization plants are to be within a 5 mile radius of the capitol square, and I
138 will ask you if you recommended that as a measure?

Mr. Hanson: I object to it as immaterial whether or not he recommended it.

The Court: The objection is overruled.

A. There had to be some paragraph concerning the inspection of plants located beyond the usual limits of inspection and two paragraphs were submitted to the council for their decision since I felt that I wasn't competent to decide that by myself. This present paragraph 7.21 was one of those that was submitted.

Mr. Geffs: Q. Then, I take it you did not recommend it. You say you did not feel competent to decide the question. You did not recommend this—

A. I recommended that the council choose one of the two paragraphs.

Q. What was the other one? A. The other one was similar to the Section 11 of the standard ordinance.

Q. But you did not make a definite recommenda-

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tion that they accept this Section 7.21, the 5 mile limitation on the pasteurization plants?

Mr. Hanson: He just said he did.

Mr. Geffs: No, he said he submitted two.

Mr. Hanson: In the alternative.

Mr. Geffs: Let's let the doctor answer.

A. I did not specify which I preferred because I felt that milk to the consumers in Madison would be safeguarded adequately were either of those two selected.

139 Q. I see. Now, Doctor, the answer on the part of the defendant denies that the requirements of the Chicago Ordinance are equivalent to the requirements or standards of the City of Madison as adopted on August 27, 1949. Are you acquainted with the Chicago Milk Ordinance, Doctor? A. Not beyond the point I made a moment ago that it was my information that Chicago Ordinance now in effect was the 1935 edition of the standard ordinance.

(Exhibit 3, a letter, so marked for identification.)

Mr. Geffs: Q. Now, Doctor, I show you plaintiff's Exhibit 3 and will you read that letter? Read it out loud. Then I will ask you some questions.

A. (Reading.) "September 23, 1949. Dr. W. J. Corbett, Dean Milk Company, 1126 Kilbourne Ave-
140 nue, Rockford Avenue. Dear Sir: In reply to your telephone conversation, the following information is noted.

"The Dean Milk Company operating under permit from the Chicago Board of Health, which has adopted the recommended milk ordinance and code of the

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Public Health Service is included in the last survey rating of the Chicago milkshed made cooperatively by the Public Health Service and the Illinois State Department of Public Health.

"This survey gave a rating of raw milk sold to plants of 91.05% and a rating of pasteurization plants of 93.42%.

"Very truly yours, Harold Wainess."

142 The Madison Ordinance of August 27, 1949 provides for Grade A pasteurized milk. The U.S. Model Milk Ordinance provides for Grade A pasteurized milk and B or C or raw milk.

In order for milk to be graded Grade A milk which is sold here in the City of Madison and labeled Grade A milk, it must meet the requirements of August 27, 1949. There is no milk being sold today in the City of Madison that is labeled Grade A milk under the Madison ordinance.

143 There are five milk supplies here in Madison and one of them could qualify for Grade A milk but none of the dairies selling milk to the public in Madison is labeling their milk Grade A milk.

144 Since I have been Health Commissioner in Madison, there has not been for sale in Madison any milk labeled Grade A pasteurized milk.

I am the Commissioner of Health and there are 51 full time people and 24 part time and seasonable people on my staff. Of this number there are two men whose chief duty is milk sanitation.

145 In inspecting the 500 farms that supply milk to

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Madison, one spends full time and the second man spends all but one day a week on milk sanitation.

So that if the approximately 900 farms that the Dean Milk Company obtains milk from were located within 25 miles of the Capital Square, it would be necessary to hire more milk sanitarians if the farms were going to be inspected.

I do not know how large the Dean pasteurization plant at Chemung, Illinois, is, and hence I cannot say whether it would be a bigger job to inspect it than a plant here in Madison outside of the extra transportation.

146 Exhibit 4 reads:

A. "Commissioner of Health, Madison, Wisconsin;

"In re: Dean Milk Company.

"Dear Sir.

"Please deliver to bearer 950 blank applications to be filled out by the owners of the farms which supply the milk to Dean Milk Company, as required by your new milk ordinance of August 27, 1949.

"Very truly yours, McGowan, Geffs, Geffs & Block, Jacob Geffs."

147 I refused to supply 950 blanks because 1.—I didn't have that many on hand and 2—I understood there was a lawsuit pending regarding the 5-mile limit on pasteurization plants and saw no need of delivering the blanks until the validity of the 5-mile limit was determined.

Exhibit 4 received in evidence.

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Attached to the letter is an application blank which calls for information that would substantially comply with the present Madison ordinance.

148 *Direct Examination by Mr. Hanson.*

Q. Do you know what the provisions of the Chicago Milk Ordinance are in reference to the temperature at which milk must be cooled?

Mr. Geffs: Just a moment. I object to that. Let's put in the Chicago Ordinance and we have got it here, so we won't have to guess at these things.

Mr. Hanson: I object to the introduction of the Chicago Ordinance on the grounds it is immaterial. We are concerned here with the reasonableness of the Madison Ordinance.

The Court: The objection is overruled. You may introduce the Chicago Ordinance. If we are going to talk about it, we better see what it is.

150 Exhibits 5-17 both inclusive, received in evidence.

151 The Chicago Ordinance requires milk to be cooled to 65 degrees or less and the Madison requires 60 degrees or less.

152 It is my opinion that the Chicago Ordinance does not require a covered lip cap which is required in the Madison ordinance.

Q. Do you know anything about this spot check referred to by Mr. Geffs and used by the United States Public Health Administration for the purpose of checking plants and farms in the producing milk shed? A. Yes, sir.

Q. What is the machinery of that spot check?

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How is it conducted? A. When an application is made to a health department from a plant outside usual limits of inspection, that health department requests its state health department for a survey rating of that plant in question. The state health department then requests the rating of the United States Public Health Service, who then go to the state in question, if it is another state, to their state health department, and the two of them go to the plant, if a rating of a specific plant has been requested, and after making a survey of the plant, they take the names of all the farms selling milk to that plant and select out of the hat what they hope will be a fair sample of all the farms and then inspect those farms, score the score of the plant, add the two
153 ratings, add to that the rating of the local health department's procedures in sanitation and laboratory procedures, whether or not they conform to standard methods, and the whole is averaged to yield the rating that has been mentioned.

In one community where one rating was made of farms there were 20 farms inspected out of a total of 135.

Q. Assuming a situation where a city in Wisconsin with that rating under a reciprocal inspection provision such as provided in the United States Health Code and they wanted to get the rating of some producing area down in Illinois and they went through the proper channels, would the United States health authorities send to the Wisconsin community a spot check that had been made in the past, or would they conduct a current check?

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A. If there had been a recent survey and rating of that specific plant, that would then be furnished. If the rating was older than a year, we could refuse to accept that as being too old. It is a matter of judgment enters in there. If they have a fairly recent rating, that is the one that is furnished.

Q. So that the check you would get unless a recent one was possible or forthcoming, might be a check over a year old and would be a sampling of a few
154 farms out of the total number and would be for a certain time rather than over a continued period of time? A. That is true because that rating is a rating of the local inspection methods, you see.

Q. And such a spot check might well skip or eliminate or not include a number of farms that were producing insanitary or unclean milk? A. There is that chance, yes, sir.

Cross Examination by Mr. Geffs.

Q. Now, you say there is that chance?

A. Yes, sir.

Q. But, in your judgment, the probabilities are it is fairly accurate and has proved so in the past, isn't that right? A. I am not familiar with the theories of samplying, but I know an attempt is made to arrive at a satisfactory accurate size of sample, but there is always that chance that surveys having their defects that we all know about, there is always the chance you might miss some.

155 Q. Doctor, you say the Chicago Milk Ordinance provides that the milk be cooled to 65 degrees or

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less. I believe you testified that the purpose of cooling the milk was to stop the growth of bacteria,
156 is that correct? A. Yes, sir, to slow it.

Q. To slow it down. Your ordinance here provides for Grade A pasteurized milk that when the milk is sold on the market it must not contain more than 30,000 bacteria per cubic centimeter, is that right?

A. Yes, sir.

Q. Now, assuming that the milk sold here, the Dean Grade A pasteurized milk here shows a test not to exceed 10,000 bacteria per cubic centimeter, would you state in your opinion that the cooling to 65 degrees or less was adequate to answer the purpose? A. Not necessarily. Growth of bacteria in milk to be pasteurized must be kept down with all of our—all possible efforts because while a finished product might be 10,000 bacteria per cubic centimeter, milk coming into the plant of a high count would not be what we consider to be satisfactory quality. By that I mean to say that we don't want milk to appear on the market that is loaded with killed organisms. Killed organisms sometime cause upsets of the stomach and intestine just from the chemicals present, so in addition to the count in the finished product, the count of the milk in the raw milk in your plant should be kept as low as reasonably possible, also.

157 Q. But as we discussed this afternoon, the model milk ordinance adopts 60 degrees the same as yours.

A. The new amendment.

Q. The new amendment. Now, Mr. Hanson was

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asking you about this rating furnished by the United States Public Health Service, and making the information available to receiving districts. How do they make that available, by letter or certificates, or how?

A. It is usually verbal and then confirmed by letter via the State Board of Health, of course.

Q. They do that in the regular course of business, do they? A. Yes, sir.

Q. And they furnish the information verbally, that is, "they," the United States Public Health Service, and then confirm it by letter? A. Yes.

Q. And that is their regular and usual manner of furnishing the information, is that correct?

A. In my limited experience, yes.

158 DR. W. J. CORBETT, called as witness on behalf of the plaintiff, testified as follows:

My name is Walter Corbett; I live in Rockford, Illinois; employed by Dean Milk Company; my duties are to supervise quality and direction of the laboratory for the Dean Milk Company; I supervise the incoming raw milk; I direct the laboratory personnel; I supervise the processing and quality of the finished product.

I specialized in dairy technology, and received a B.S. degree at the University of Illinois in 1934; M.S. degree University of Wisconsin, 1935; Ph.D.
159 University of Illinois, 1942; I majored in dairy technology; I am acquainted with the Chicago Milk Ordinance, and the regulations of the Chicago Board of Health. It is not possible to get a certified copy

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of the regulations of the Board of Health, but these regulations are enforced by the Health Department
160 of Chicago. These regulations deal with Dean Grade A pasteurized milk and milk products which the company proposes to sell in Madison, Wisconsin.

164 Dean Milk Company has permits from the Chicago Board of Health.

Q. Will you get those permits out for me, please?

A. Well, they are on the table.

Q. Get the original permits.

Mr. Hanson: I don't see how this is material. Assume a man applied to the building inspector of Chicago to build a house, then came up to Madison to build that house, he certainly would not be permitted to do it.

The Court: We have some doubts, Mr. Geffs, whether this is material. That is, Dean Milk Company may comply thoroughly with the Chicago Ordinance and they have good milk but yet the Madison Ordinance isn't an ordinance naming Dean Milk
165 Company. There may be 99 other milk distributors down there affected by this 25 mile provision in the Madison Ordinance. It is granted your company complies with the Chicago Ordinance and that you have good milk. What does it prove as to the validity of the Madison Ordinance?

Mr. Geffs: The Supreme Court of Illinois has just ruled that those limitations, both of them, that they contain here, are unconstitutional. That is a late decision by the Supreme Court of Illinois in which they discuss this Dyer case. It isn't in the advanced

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sheets yet. I have a copy, if your Honor would be interested in it. (Passing paper to the Court.)

The Court: Thank you.

Mr. Geffs. Then there is a late case from Texas on exactly the same thing. And these cases hold, your Honor, that it is up to the city that tries to build a trade barrier around it, the burden of proof is on the city to show the necessity of it. The burden is on the defendants here to show that our milk is not good milk.

The Court: That is not the question. The question is the validity of the Madison Ordinances, not whether your milk or the milk of 10,000 individual distributors throughout the United States is good.

Mr. Geffs: Here is the issue raised by the pleadings. They say in their answer, your Honor, that they have got to inspect each and every farm to insure a pure and sanitary grade of milk. We say that the Section 11, reciprocal—the model milk or-
166 dinance is a satisfactory manner and their own health commissioner testified it was satisfactory to him on the witness stand here.

The Court: Suppose you prove that the New York Milk Company complied with the New York Ordinance, what would that prove as to the validity of the Madison Ordinance?

Mr. Geffs: It proves this—

The Court: It proves the New York company is probably selling good milk.

Mr. Geffs: Yes, it proves that and in fact here, your Honor, the State Department of Agriculture

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here in Madison right now is framing regulations for inspection of interstate milk so that Wisconsin milk can be sold on Wisconsin inspection in Dallas, Texas, or Birmingham, Alabama, and all through the South, and what has happened, your Honor, I suppose at one time there wasn't any other method of insuring pure milk except on inspection, but the last few years there has grown up this reciprocal inspection and which Dr. Kincaid testified 2,000 cities accepted it and we will have witnesses of other cities that have accepted it and have found it satisfactory. Now, we say that being the case, Madison can't draw a 5 mile limit around themselves and say "Stay out", under the Constitution of the United States. It violates the Interstate Commerce Law. That case holds that.

167 Exhibit 18, certified copy of the Milk Pasteurization Law of the State of Illinois, received in evidence.

Exhibit 19, certified copy of the Grade A Pasteurization Law and Grade A Milk Products Law of the State of Illinois received in evidence.

168 The following exhibits identified by witness:

Exhibit 20, Chicago Milk Plant Permit #38.

Exhibit 21, Chicago Milk Plant Permit #37.

Exhibit 22, Chicago Milk Receiving Station Permit #1619.

Exhibit 23, Chicago Milk Distributor Permit #1521.

Exhibit 24, Chicago Milk Receiving Station Permit #1578.

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Exhibit 25, Chicago Milk Receiving Station Permit #1534.

169 These permits are current and in good standing.

Exhibits 20 through 25 inclusive received into evidence.

Exhibit 26, Illinois Department of Public Health Certificate of Approval.

The following exhibits marked for identification:

Exhibit 26, Certificate of approval issued by Illinois Board of Public Health to Dean Milk Company.

Exhibit 27, Permit #61 issued by Board of Public Health, State of Illinois, Grade A Label for milk and milk products, to Dean Milk Company.

170 These permits were issued to Dean Milk Company for plant at Huntley, Illinois, and plant at Chemung, Illinois. Exhibits received in evidence.

Dean Milk Company has two plants, one at Chemung, Illinois, and one at Huntley, Illinois.

The Dean Milk Company does not bottle any Grade B milk. We use only Grade A milk, and that is the only product handled in these products in our pasteurization plant.

The Grade B milk is sold as dry dairy product or evaporated milk.

No Grade B milk is sold as pasteurized fresh milk.

171 The following exhibits were marked for identification.

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Exhibit 28, Certificate of Approval to Operate a Milk Plant, by the Department of Agriculture of Illinois to Dean Milk Company.

Exhibit 29, Certificate of Approval by the Department of Public Health of Illinois to Dean Milk Company.

Exhibit 28 was a certificate for the year 1948, and Exhibit 29 is for the year 1949.

Received in evidence.

178 The purpose of requiring the milk to be cooled to 60 degrees or under is to keep the bacteria count down. There is another method set forth in the Madison ordinance whereby it can be determined that the bacteria count is kept down within the limits prescribed by the Madison ordinance other than cooling to 60 degrees.

179 Q. Will you read that part of the Madison ordinance?

The Chicago ordinance has the same provision.

In plain English it means that the bacteria count before pasteurization cannot exceed 200,000 per c.c.

Both ordinances are similar.

Assuming that milk under the Chicago ordinance is cooled to 65 degrees, instead of 60 degrees, it still has to meet the test of less than 200,000 bacteria per c.c. which is called the "clump" count.

180 The Chicago ordinance, for all scientific purposes, complies with the requirement of the Madison ordinance.

The covering on the milk referred to by Dr. Kin-

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caid refers to glass bottles. All of Dean's milk is sold in paper cartons.

(Marked for identification Exhibit 30, a folded milk carton).

(Exhibit 31, a folded milk carton).

Dean's Grade A milk is placed in these cartons; one is bottled in Chemung, Illinois, and one at the Huntley, Illinois, plant.

181 (Exhibits 30 and 31 received in evidence.)

These exhibits show the plant that the milk was pasteurized in and contains the permit number from the Chicago Board of Health so that the Madison officials would have no difficulty in determining which milk plant the milk came from.

The Dean Milk Company obtains its milk from approximately 950 farms in Northern Illinois and Southern Wisconsin. Each farm has a permit from the Chicago Board of Health. Copies of these permits are on file at the pasteurization plants of the Dean Milk Company and have to be on file before the milk can be received.

182 Q. State briefly after the milk comes to the pasteurization plant what happens to it? A. Each can is opened and examined for odor. It is then dumped and regularly a sample is taken about twice a month for sediment test, weekly for bacteria counts and the bacteria tests which are run are the methylene blue test and direct microscopic count is run at least monthly and the laboratory pasteurized count

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on each sample of each producer's milk is run monthly.

Q. Are you in charge of these tests you speak of?

A. Yes.

Q. Tell us what these tests are? A. The sediment test is a test where a pint of milk is taken off the bottom of a ten gallon milk can or eight gallon milk can and that pint of milk is forced through a small cotton pad. It is for the purpose of determining whether the milk is free from dirt or filth.

The bacteria counts are run to determine the compliance of the farms as to the methods of producing. In other words, if the milk comes from cows with diseased udders, it will show up as a high bacteria count. If unclean equipment is used on the farm, it will show up as high bacteria count milk, or if poor cooling is practiced upon the farm, it will show up as high count milk.

Q. Dr. Corbett, Does the Dean Milk Company have farm inspectors of their own? A. Yes.

183 Dean Milk Company has farm inspectors which are under the supervision of Mr. Davis.

The tests which I have described are under my supervision. The method of pasteurization is slightly more stringent than that required by the Madison ordinance. The Madison ordinance is 140 degrees Fahrenheit for 30 minutes or 160 degrees Fahrenheit for 15 seconds. The Chicago Board of Health is 160 degrees for 15 seconds, or 144 degrees Fahrenheit for 30 minutes.

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The average temperature of the milk when received at the plant is around 58 or 60 degrees.

I have examined the Madison milk ordinance of August 27, 1949, section by section.

184 I am acquainted with the sanitation of the farms where the Dean milk is produced, I am acquainted with the methods of pasteurization and with the delivery of the finished product. The Grade A pasteurized milk and milk products of the Dean Milk Company from a health standpoint comply with the Madison Milk Ordinance with a few minor differences but from a broad standpoint, they are essentially the same.

There were brought out some differences this morning in the testimony as to the cooling but the clump count takes care of that.

185 In regard to the differences of the wells on the farms, I have not seen the Wisconsin Code but the U. S. Public Health deals in detail with the construction of wells and their purpose is for healthfulness, and the wells on the farms in our producing area are constantly checked by the Chicago Board of Health inspectors so that they do comply with the U. S. Public Health Ordinance and code.

Cities other than Chicago inspect Dean plants and run spot checks on the farms. The City of Kenosha, Wisconsin, recently checked a large number of farms, something like 500; and the City of Kenosha issued a permit to Dean Milk Company on August 1, 1949.

The Wisconsin Department of Agriculture has recently made tests as to the purity and sanitation

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of Dean Milk from samples picked up at stores and from the delivering trucks.

186 The reports of those tests are kept by the Dean Milk Company in the regular course of business.

188 Exhibit 32 is a report to the Dean Milk Company from the Department of Agriculture of Wisconsin relating to the bacteria count and fat content of Grade A milk and Grade A half-and-half.

189 (Exhibit 32 received in evidence.)

The exhibit shows for Grade A homogenized Vitamin D milk a bacteria count of 6000; the Madison Ordinance allows 30,000. The report shows 3.5 butter fat and the Madison Ordinance requires 3%. The report shows that the Dean Milk exceeds the demands of the Madison Ordinance in both respects.

I have reports from Racine, Wisconsin, Elgin, Illinois, and several from the Chicago Board of Health.

190 These cities pick up the milk for testing purposes when it is delivered and the Health Commissioner of Madison could make the same test.

The Racine report shows bacteria count September 20, 1949, of 1000 which is 29,000 under the amount allowed by the Madison ordinance.

The next is Elgin, Illinois, September 21, 1949, butter fat 3.5%, bacteria 7000, which far exceeds the demands of the Madison ordinance.

191 We could multiply those by thousands from all over the country. I am acquainted with the Public Health Service with respect to the rating of milk sheds. They do not issue certificates. The informa-

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tion is available by writing to them or verbally asking them.

I received Exhibit 3 from the U. S. Public Health Service September 23, 1949, in the due course of mail. It is signed by Harold Wainess, the sanitarian. I am acquainted with him and know that he holds
192 that job. I recognize his signature. Exhibit 3 which shows the rating of the Public Health Service of the Dean Milk Company operating under permit from the Chicago Board of Health made co-operatively with the Public Health Service and the Illinois State Department of Public Health shows that the raw milk sold to the plants was 91.05% and the rating of the pasteurization plant of 93.42% offered and received in evidence.

Cross Examination Made by Mr. Hanson.

I have worked for the Dean Milk Company since July, 1943.

193 The bottle milk sold by the Dean Milk Company is produced under the standards of the Chicago Milk Ordinance. The company has a pasteurization plant in Huntley, Illinois, and one at Chemung, Illinois. It operates other receiving stations.

Grade B milk handled by the company is handled at its plants at Pecatonica, Illinois; Pearl City, Illinois; and Rockford, Illinois.

194 Chemung, Illinois, is about 65 miles southeast of here and Huntley is about 20 miles further on. They are near Elgin, Illinois. The farms that furnish these plants with milk are located in an area about 20 to 25 miles around the plants.

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I cannot answer your question whether it is economically efficient for farmers to deliver milk to milk plants from a greater distance.

195 Chicago gets milk from 50 to 60 miles in some cases where it is a direct haul. It varies with the market. I don't know whether the Chicago Milk Ordinance permits reciprocal inspection. The farms that furnish milk to Dean Milk Company are all inspected by Chicago Board of Health.

It is my position that milk that contains less than 30,000 bacteria per c.c., meets the other requirements, and is properly pasteurized, would be safe for delivery in Madison.

196 A single bacteria count would not be a sufficient test to satisfy health standards of the Madison ordinance. The inspection of the barns and of the cattle are desirable but are not necessary from a pure health reason.

197 The Chicago ordinance requires inspection of barns and cattle and a sanitary condition under which the milk is produced. The Chicago authorities are not satisfied with the bacteria count. Both the Chicago ordinance and the U. S. Public Health ordinance go into minute detail as to provisions and conditions under which milk is produced on the farm; they go into much detail as to construction of the barn, lighting equipment, construction of the milk house, cooling, and other matters.

The Chicago milk ordinance allows milk to be delivered without cooling if delivered to the plant within two hours after milking, but it still must meet the other requirements such as bacteria count, etc.

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198 So far as I know, the Chicago Ordinance and the Illinois State law do not prohibit the standardization of milk. Standardization of milk is not done by the Dean Milk Company. The Dean Milk Company does not operate any farms directly. The Chicago Milk Ordinance requires inspection of the farms every 6 months but they are inspected every month.

199 Exhibit 32 shows the amount of bacteria in a pasteurized bottle of milk picked up in a store in Whitewater, Wisconsin. So far as I know the inspector picked up the bottle of milk but did not inspect the farm where it was produced. In our laboratories we used a standard plate count for total bacteria and for coliform; we use a phosphatase test for determining adequacy of pasteurization which is also outlined in the standard analysis of milk analysis. The inspectors of Chicago Board of Health use a similar test. They use methylene blue test for raw milk.
200 That is the only test Chicago inspectors use for individual farmers, and for bulk samples they use the standard plate count.

I have no more information about the spot checks made by the U. S. Public Health Service than what was given already in the testimony. A spot check is being made of the Chicago milk shed now. A spot check would indicate if there is anything wrong with the farm that was examined.

201 I don't know whether they include every plant in a spot check. They have always included our plants in each survey.

I believe that rigid inspection and rigid standards

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are necessary to insure healthful milk in a community. Passing an ordinance does not insure safe, clean milk. The ordinance must be enforced!

202 It would not be possible for the Chemung plant to use containers marked "Huntley plant" because the Labeling Act of Illinois requires the name of the plant to be on each container. If we used the bottles marked "Huntley plant" at the Chemung plant, that would be a variation of the law and the milk would be subject to seizure and condemnation.

About 200 farms supply the Chemung plant direct, indirect 950. The milk received direct is mixed with milk received indirect. About 125 supply milk direct to the Huntley plant and 950 indirect.

We market milk in Wisconsin which is produced in both plants.

(Witness examining paper) This is the first time I have seen the resolution of the Chicago Board of Health, September 28, 1942, which provides, "Whenever any person or firm refuses to make available to the City of Chicago all of the milk of such person or firm, when needed, the inspection given to the firms and plants of such person or firms shall be withdrawn."

Redirect Examination by Mr. Geffs.

Dean Milk Company has no objection to the City of Madison inspecting all of these farms, delivery trucks, pasteurization plants, and have no objection to anyone inspecting and our records are available and open to any municipality of the state.

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204 The 950 farms that I mentioned that furnish milk indirectly, furnish to both Huntley and Chemung plants. The figure 950 involves the same farms.

All the 950 farms are regularly inspected by the Chicago Board of Health and when I say supplying milk indirectly, that is milk which we receive through our receiving stations. At the receiving station like Darien, Wisconsin, the milk is cooled and transported by tank trucks to Huntley or Chemung. It is all inspected milk.

I testified in cross-examination that rigid inspection was necessary and in my opinion as an expert, Section 11 of the U. S. Model Milk Ordinance providing for reciprocal inspection provides a safe plan from a health standpoint.

205 The spot check that Mr. Hanson was asking me about is a recognized method of inspection employed by a number of cities.

206 In my opinion as an expert, the 5-mile limitation on pasteurization plants in the Madison milk ordinance is not a health measure.

In my opinion as an expert, the 25-mile limitation in the Madison Ordinance which provides that the health officer shall not be obligated to go beyond 25 miles in inspecting farms, is not a necessary health measure.

207 H. J. BURGER, called as witness on behalf of the plaintiff, testified as follows:

My name is Herbert Burger; I live at Janesville, Wisconsin; I am and have been for the last eight

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years the sanitary inspector of the Health Depart-
208 ment. My duties are inspection for the city of food, hotels, restaurants, nuisances, and milk; I inspect dairy farms within the locality of Janesville that supply milk to Janesville; I inspect pasteurization plants.

Exhibit 33 is certified copy of the Janesville Milk Ordinance adopted June 29th, 1946; Janesville adopted the U. S. Model Milk Ordinance with the exception that they gave dairies already in business two years in which to reach Grade A milk.

Exhibit 33 received in evidence.

All milk sold today in Janesville is Grade A pasteurized milk.

209 I am acquainted with Sec. 11 of the U. S. Model Milk Ordinance providing for reciprocal milk inspection.

210 In my opinion, Sec. 11 of the U. S. Model Milk Ordinance providing for reciprocal inspection is a sound health measure for the city receiving milk from another community.

In my opinion, the provision of the city ordinance providing that all milk sold in the city must be pasteurized within five miles is not a necessary health
211 measure. The Dean Milk Company sells Grade A pasteurized milk and milk products in the City of Janesville, and has been doing so for the past three years. I have inspected the Dean Milk Company plant at Chemung, Illinois.

Q. What did you find on your inspection?

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Mr. Hanson: I object to it as immaterial.

The Court: We are back to the old question, Mr. Geffs. Are we trying the Dean Milk Company or trying the city ordinance; this Court would like to assume the Dean Milk Company is a very re-
212 spectable organization, and its milk is 3.5, a little above the average, but how will this be attacking the city ordinance? That is the question.

Mr. Geffs: If we could stipulate what you would like to assume, we could save a lot of time. I offered to stipulate, and Mr. Hanson said it was not material. I will stipulate. It is material, but if he will stipulate, we will save time.

The Janesville ordinance provides that the milk shall be cooled to 60 degrees after it is produced at the farm. Before Janesville adopted the new ordinance, outside milk could not be brought in. Under the old ordinance, we were never able to obtain Grade A pasteurized milk in Janesville. We did obtain Grade
213 A milk under the new ordinance. The reason for that was Dean Milk coming in to Janesville marked Grade A practically compelled our dealers to do likewise, and become Grade A for competitive purposes.

Cross Examination by Mr. Hanson.

There are four pasteurization plants located in
214 Janesville supplying Janesville markets. One plant is just over the line; two of these plants have been in business fifty years, one for thirty, one for twenty and one for eight.

The fact these plants were located close at hand made for more efficient and convenient inspection.

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Milk is delivered to these plants from a radius of about ten miles.

The Janesville ordinance makes no restriction as to the location of the farms.

I inspect the farms within the ten mile radius, being about 110 of them.

215 I am able to inspect these 110 farms conveniently, and if the number of farms were doubled, it would not take another man. I am occupied full time, but if another 100 farms were added, I would probably increase my day's work.

I make spot checks of the farms supplying milk to the Dean Milk Company. I have visited the Dean plant twice and made two spot checks of farms at different times since they started supplying milk to Janesville. My spot check consisted of examining twelve or fourteen farms, and took from ten in the morning until three in the afternoon.

216 On the second inspection I inspected 12 farms in 4 hours, first inspection 1947, second in 1948. I probably would not have time to inspect all of the farms supplying the Dean Milk Company. I have never asked nor been furnished a check of the farms of the Dean Milk Company made by the U. S. Public Health Service.

I do not know in what respects the Janesville Ordinance is different from the Chicago Milk Ordinance.

217 There are farms in the Janesville area producing milk for the Chicago milk market; the Chicago market has their own farms and their own inspectors.

I do not think that a mere bacteria count of milk

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would be sufficient. We require from the Dean Milk a phosphatase test and a coliform test so as to make sure that the milk is properly pasteurized. I do not accept a mere bacteria count test but I may explain that when the bacteria test is made at the State laboratory they also run a phosphatase test and a coliform test plus a butter fat test.

218 I do not rely on these tests alone. I inspect the Janesville farms twice a year plus other inspection that is necessary.

Before I became sanitary inspector 8 years ago I ran a dairy plant.

Redirect Examination by Mr. Geffs.

219 From my inspection of the Dean plant, I believe that the Dean Company is meeting the requirements of the Janesville Ordinance.

I have an opinion about the Chicago inspection and my opinion is that it is adequate.

Recross Examination by Mr. Hanson.

I believe my inspection is good. I don't know whether Chicago would rely on my inspection.

Mr. Geffs: Plaintiff's Exhibit 12, here, page 79. (77) This is from the Chicago Ordinance. (Reading.) "Products Shipped From Beyond Limits. Milk and milk products from points beyond the limits of inspection of the City of Chicago may not be sold in the City of Chicago unless produced and pasteurized under provisions identical with those of this article and approved by the Board of Health. In order that

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inspections by the Board of Health may be adequate, thorough, and effective, the Board of Health may confine its inspections within such points and territorial limits as the Board of Health may, from time to time, deem necessary to insure economic and proper supervision, and to safeguard and promote the public health of the City of Chicago."

So beyond the Chicago inspection, beyond where the Chicago men inspect, they do have a provision for reciprocal inspection. There it is.

221 DR. FRED B. WELCH, called as witness for the plaintiff, testified as follows:

My name is Dr. Fred B. Welch. I am Health Commissioner of Janesville, Wisconsin, and have been such since 1919. I am a M.D. I have supervision of Mr. Burger and the inspection of milk. I am acquainted with this milk problem.

222 I have an opinion on whether or not a limitation of 5 miles on pasteurization plants is a necessary health measure in southern Wisconsin. I don't think such a limitation has any value at all in the protection of public health of the city as far as the milk supply is concerned.

In my opinion it is not necessary that any city in southern Wisconsin have a 25-mile limitation in which the city refuses to accept milk produced on farms located more than 25 miles from the heart of the city. That is not a health measure.

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Cross Examination by Mr. Hanson.

224 The pasteurization plants which supply Janesville outside of the Dean Milk Company are three located in Janesville and one just outside of the city limits. They supply Janesville under our Grade A milk ordinance.

I think Janesville at one time had a provision which required pasteurization plants to be within a certain distance from Janesville and that ordinance was in effect until we adopted the U. S. Grade A Public Health Milk Ordinance. We adopted the U. S. Grade A Public Health Ordinance about 3 years ago.

225 From 1919 to 1946 the Janesville Ordinance required pasteurization plants to be located in the City of Janesville but you must remember a Health Department is not the legislative board of the city and that the Health Department must be governed by the legislation under which it is controlled and under which it has to work. The efforts I made to have the ordinance modified commenced in 1923 when the work of milk inspection was added to the department. We tried in every way to modify our regulation so that we could broaden the scope of our milk ordinance. The fact is, we have been working towards a U. S. Public Health Grade A milk regulation for many years.

We adopted the U. S. Public Health Milk Ordinance and gave the local distributors 2 years in which to comply with it.

I am fairly familiar with the Chicago Milk Ordinance.

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226 The Chicago Ordinance known as the Kelly Ordinance, may not provide for reciprocal inspection. There are minor details, insignificant variations between the Kelly regulation and the U. S. Public Health Ordinance that don't amount to much. You could accept either one of them and produce a good grade of milk.

I would say from my own observation that the Janesville Milk Ordinance complies in all respects with the recommended U. S. Public Health Milk Ordinance.

I would say that merely taking a bacteria count irregardless of whether it is sold under Grade A or not, would not be sufficient to guarantee a safe and sanitary milk supply to a city.

Q. In other words, it takes constant inspection and supervision under which the milk is produced?

A. You can tell by the methylene blue test and also by the phosphatase test on pasteurized milk and the coliform test and by microscopic test, visual test, pretty much as to the quality of the milk.

Q. In your opinion, are those sufficient?

227 A. That isn't only my opinion, it is the opinion of the Department of Agriculture and the best men in the field of public health work.

Q. Then it wouldn't be necessary to have all these provisions in the ordinance, the detailed requirements as to structural requirement, cleanliness of the barns and so forth? A. That is debatable.

Q. In your opinion that is debatable? A. That is debatable.

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Q. Those might all be wiped out? A. I didn't say that. I said as to these requirements, it might be debatable.

Q. In other words, there is room for argument?

A. I have been in the health game so long I know sometimes what were thought were necessary things were again thought that weren't necessary. You see, as far as the location of the milk house to the barn and all those things which I don't think comes into this argument.

Q. And yet all those provisions are included in the U. S. Model Health Ordinance? A. Yes.

Q. You think they might be practically unnecessary? A. They are necessary if you take the country as a whole.

Q. But they are not necessary where you have the methylene blue test? A. It is necessary you have all those tests and all those requirements when you take the United States as a whole because I have been
228 in various sections of it and made inspections with milk inspectors and in various sections our conditions vary. We aren't all so fortunate as we are in southern Wisconsin and northern Illinois.

Q. You heard the testimony of Mr. Burger in reference to the number of spot checks he made of the farmers producing for the Dean Milk Company?

A. Yes.

Q. In your opinion as Health Commissioner are those spot checks he made sufficient? A. Well, I helped him make the first group and I would hate to criticise my own work.

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Q. We won't ask you to do that, Doctor. A. No, I couldn't.

Redirect Examination by Mr. Geffs.

I have an opinion as to the efficiency of the inspection of the Chicago Board of Health based not only for the present time but for the last many years,
229 and it is a very high opinion of their inspection work. I have been very close to their inspectors and I have had complete cooperation from them and gave them my entire cooperation. I cannot speak highly enough for the Chicago Health Department. That is my answer.

MR. JAMES H. DAVIS, called as a witness on behalf of plaintiff, testified as follows:

Direct Examination by Mr. Geffs.

My name is James H. Davis, live at Rockford, Illinois and am employed by the Dean Milk Company.
230 My position is Director of Farm Relations. I supervise the field force that we have out inspecting the farms and I have charge of the procurement program of an adequate supply of milk of high quality for our plants.

I have a B. S. degree from the College of Agriculture, University of Illinois, majored in dairy production and an M. A. degree from Northwestern University.

The Dean Milk Company has 7 inspectors under my supervision inspecting the farms all the time. I would say that each farm was inspected once a month.

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That inspection is in addition to the other inspection by cities and municipalities in which Dean milk is sold. I have read the Madison Milk Ordinance of August 27, 1949.

231 Dean Milk Company receives milk from about 950 farms. In my opinion these farms and their equipment comply with the present Madison Ordinance. The Model Milk Ordinance requires a tight top on the wells that supply water and the Chicago Ordinance and the State law of Illinois require that the water be pure and sanitary.

232 The Chicago Ordinance provides that the water must be sanitary and the Chicago Health Department inspect the facilities from which the water comes. The well tops have to be tight.

I have samples of forms which each individual farm must fill out and furnish.

(Exhibit 34—Form letter from Chicago Board of Health for permit to farm furnishing milk to the Dean Milk Company, is identified by the witness as a farm permit of a Grade A farm.)

There is a similar farm permit for each farm that ships milk to Dean Milk Company. The permit is issued by the Chicago Board of Health and a copy is furnished to the Dean Milk Company. The copy is
233 kept on file at the Dean Milk Company and is available to the Madison Health officer or anyone else that desires to inspect it.

(Exhibit 34 received in evidence)

(Exhibit 35—printed form of patron's quality record kept by Dean Milk Company)

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This record is kept by the laboratory technician in each one of the Dean Milk plants. This record is kept for each and every farmer furnishing milk to Dean. It is available for inspection by any health officer.

234 This record shows the patron's methylene blue record for each week that it is taken. It contains a sediment test which shows the contents of the milk as it comes in in regard to the amount of sediment each week as it is taken. It also shows the temperature of the milk when it is taken in.

It shows resazurin which is another test for determining the quality of milk from the standpoint of sanitation.

It shows the microscopic or clump count as you were calling them. "Pasteurizability" on this report means the condition of the milk after it is pasteurized, the number of bacteria that are left.

These tests are made by the Dean Milk Company on each farmer producing and sending milk and are made on alternate weeks several times a month.

235 These records are kept and may be inspected by any health officer.

(Exhibit 35 received in evidence)

(Exhibit 36—a mimeograph form of the Dean Milk Co. being a score sheet of farm milk furnished to plant, identified by the witness.)

This exhibit is kept by each receiving station for each patron furnishing milk to Dean Milk Company.

Milk is received at the receiving stations and transported to the two pasteurization plants.

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236 These records contain information similar to the previous exhibit we went through and they are available and on file for any health commissioner that desires to see them.

(Exhibit 36 received in evidence).

(Exhibits 37 and 38 marked for identification being a penny postcard with mimeographed information.)

Exhibit 37 is a card that is mailed to each patron every time we run a microscopic count or "breed" count stating just where he stands.

Each farm producer receives one of them from the Dean Milk Co.

237 Exhibit 38 is a similar card that is mailed to each patron when we run a methylene blue test to show him the results.

(Exhibits 37 and 38 received in evidence).

(Exhibit 39—a printed form entitled "Dairy Farm Inspection Report" marked for identification).

Exhibit 39 is a dairy farm inspection report made by our field men and kept on file at the Dean plant. One copy is usually left with the farmer and another copy filed with the plant. These records are available to any health officer who wants to inspect them. These records take up the health of the cows and follow the health code.

(Exhibit 39 received in evidence).

238 The spot surveys conducted by the U. S. Public

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Health Service are not made for the purpose of checking on individual farms but for the purpose of checking on the efficiency of the inspection of some municipalities. The spot survey rates the degree of efficiency of the inspection. All farms furnishing milk to Dean are inspected by the inspectors of the Chicago Board of Health and also by Dean's own inspectors.

Cross Examination by Mr. Hanson.

239 If Madison had adopted the U. S. Model Milk Ordinance it would communicate with the U. S. Public Health Service to determine whether Chicago was making good milk inspection.

240 I have examined the Madison Ordinance and the farms that produce milk for Dean substantially comply with the standards set forth in that Ordinance.

241 There are some differences pointed out this morning.

The Dean Milk Company runs the methylene blue test on milk received. The microscopic and methylene blue tests are used to determine the number of bacteria in a sample of milk.

242 Dean Laboratory is set up to use both the microscopic and the methylene blue test. A routine is set

243 up. These tests are made and records kept for the purpose of seeing that the milk complies with the standards of the Chicago Milk Ordinance.

Redirect Examination by Mr. Geffs.

244 In my opinion as an expert there is no material difference as to requirements for sanitation of the milk house by a drain trap in the Madison Ordinance

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and the Chicago Ordinance requiring the milk house and premises to be kept in a clean and sanitary manner.

245 DR. W. J. CORBETT, testified as follows:

Recross Examination by Mr. Hanson.

The Dean Milk Company uses both the microscopic test and the methylene blue test.

246 Each month each farmer's milk we run a direct microscopic test for each monthly period. Each monthly period we also run a laboratory pasteurized count. During each month we also run a minimum of one methylene blue test in the months from October to April and the months from April to October we run our methylene blue test each week in addition to the direct microscopic once a month and the laboratory pasteurized once a month, and sedimentation on each patron's milk twice a month.

Q. So these tests are concrete? You have three tests of the same farmer's milk each month? A. We have more than that. There would be a direct microscopic, at least one methylene blue, a laboratory pasteurized, and at least two sedimentations.

Q. I think I understand you now. And whether or not you are going to use the one or the other depends upon regular routine? A. That's right.

Q. Which is set up in advance? A. Yes.

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247 ROBERT ALDER, called as witness on behalf of plaintiff, testified as follows:

Direct Examination by Mr. Geffs.

I live at Elkhorn, Wisconsin; I am a distributor of Dean Milk in Southern Wisconsin, and I have a bottling plant of my own. I came from Switzerland in 1920. I have a Bachelor's Degree in Dairying from the Federal Technical Institute of Switzerland. I have been engaged in the milk business ever since I have been in this country; my milk plant at Elkhorn, Wisconsin is inspected by the Wis. Dept. of Agriculture. The milk I distribute in Southern Wisconsin for the
248 Dean Milk Company I obtain from the Chemung, Illinois, plant. It is in cartons when I receive it and I put it in my truck, which is insulated and refrigerated, and the temperature in the truck is kept around 40. It is kept around that temperature until
249 it is delivered to the stores. In case Dean is admitted to Madison, I would be the distributor. I deliver Dean's Grade A pasteurized milk and milk products to the following cities and villages in Dane County, Wisconsin: Mazomanie, Black Earth, Marksville, Middleton, Belleville, Dayton, Brooklyn, Oregon, Stoughton, Albion, Utica, McFarland, Deerfield, Cottage Grove, Rockdale, Cambridge, Marshall and Verona.

I have been a distributor for Dean Milk 17 years, and as an expert in milk, it is my opinion that Dean Milk is pure, wholesome and sanitary, and that is true of their milk products.

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Cross Examination by Mr. Hanson.

I would not be distributing Dean products unless I believed that they were pure, wholesome and sanitary.

250 There is no pasteurization plant in Mazomanie, Black Earth, Marksville, Middleton, Belleville, Dayton, Brooklyn and Oregon. There is a pasteurization plant at Albion, and it distributes milk in Albion. There is no pasteurization plant in Utica. There is one at McFarland which distributes milk at McFarland. I don't know whether Deerfield has a pasteurization plant.

251 There is no pasteurization plant at Rockdale, and I could not say as to Cambridge, Marshall and Verona.

Redirect Examination by Mr. Geffs.

Dean milk and milk products which I distribute and sell are produced in the State of Illinois. I obtain them in the State of Illinois, bring them across the state line and sell them to stores here in Wisconsin.

252 PARK LIVINGSTON, called as witness in behalf of plaintiff, testified as follows:

Direct Examination by Mr. Geffs.

I am Vice-President of Dean Milk Company, and have held that office for seven years; I am a member of the Illinois Bar; Dean Milk Company obtains its milk from about 900 farms in Northern Illinois and Southern Wisconsin; Dean Milk Company does not own these farms, but its business is dependent upon getting milk from these farms.

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253 Q. Now, Mr. Livingston, there is some question raised here about the water supply. Will you take this plaintiff's Exhibit 12 and explain to the Court here about this water supply on these farms?

A. Well, I may direct the attention of the Court to—this is our Exhibit 12, it it?

Q. Exhibit 12, that's right. A. On page 54 reading): "Item 7p.—Water Supply. The water supply shall be easily accessible, adequate, and of a safe, sanitary quality." Do you want the public health explanation for that?

Q. Yes, explain that. A. And it so further states: "Public Health Reason. The water supply should be accessible so as to encourage its use in cleaning operations, it should be adequate so that cleaning and rinsing will be thorough, and it should be of safe, sanitary quality in order to avoid the infection of milk equipment and contatiners."

Then the thing goes on and it explains satisfactory compliance. "This item shall be deemed to have been satisfied if: (1) All milk-handling rooms of the pasteurizing plant are provided with an adequate number of water outlets, and (2) The water supply is ample in quantity to insure proper cleaning of the plant and its equipment and (3) The water supply is approved as safe by the Board of Health and conforms with the specifications contained under Item 11r, Water Supply, Grade A Pasteurized Milk, Satisfactory compliance, paragraph (4)."

254 And referring to Item 11r, water supply, I will continue to read from our exhibit. (Reading.)

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"The water supply for the milk room and dairy barn shall be properly located, constructed, and operated and shall be easily accessible, adequate, and of a safe sanitary quality."

The public health reason: (Reading.) "A dairy farm water supply should be accessible so as to encourage its use in cleansing and cooling operations; it should be adequate so that cleansing and rinsing will be thorough; and it should be of safe, sanitary quality in order to avoid the infection of milk utensils.

"A slightly polluted water supply used in the rinsing of dairy utensils and containers may be far more dangerous than a similar water supply used for drinking purposes only. Bacteria grow much faster in milk than in water, and the severity of an attack of a given disease depends largely upon the size of the dose of disease germs taken into the system. Therefore, a small number of disease organisms consumed in a glass of water from a slightly polluted well may possibly result in no harm, but if left in a milk vessel which has been rinsed with the water only, after several hours growth in the milk, result in a case of disease.

"Satisfactory Compliance: This item shall be deemed to have been satisfied

"(1) When the water supply is easily accessible to the milk house and the dairy barn.

255 "(2) When the water supply is, in the judgment of the inspector, adequate in quantity to promote cleanliness and proper cooling.

"(3) When no service or cistern water supply is

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used except under conditions approved by the Board of Health.

"(4) When the source of water supply is a public water supply approved by the Board of Health, or a spring, dug well, driven well, bored well, or drilled well which complies with the following specifications: provided, that items (e), (f) and (j) shall be required only for water-supply structures which are installed subsequent to the first inspection based upon these requirements:

"At least one inspection shall be made each inspection period to determine whether the location, construction, and operation of the supply comply with the specifications which follow. Bacteriological results on samples of water shall comply with the U. S. Treasury Standards for drinking water."

Q. Well, that ought to be about enough on water. In other words, the ordinances and regulations provide that this water shall comply with the U. S. Standards for drinking water? A. That is correct.

Q. And the water is inspected according to the regulation, the regulation provides for inspection of water on these farms? A. That is correct.

256 Q. Now, Mr. Livingston, are you acquainted with the spot surveys made by the United States Public Health Service? A. I think so.

Q. Will you tell the Court what those surveys are and what their purpose is, what the functions of those surveys are? A. Well, the United States Public Health Service function in various areas. Now, in particular in regard to milk they have a model ordinance and a model code and it is a standard that can

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be used throughout the country or territorial possessions of the United States, well, let's say almost on a blueprint how a given community, incorporated or unincorporated, can follow specifications to insure a safe and properly handled supply of milk and milk products and of course in order to have a model ordinance and to have enforcement, there must be a group of men in the field that conduct this work. And the United States is divided into regions, it is directed under Washington, a man by the name of Fukes is in charge. These regions answer to him and he, in turn, is under the Surgeon General of the United States Public Health, and they go out on a shift at regular intervals and make these checks and issue ratings of the things that they find.

That is very brief, but I think that may answer your question.

Q. The ratings are upon the efficiency of the inspection of the producing area? A. I might amplify that. These checks, these ratings cover the cow in the country, and they run from there through the various
237 producing, distribution, transportation, and what have you, phases or steps, to the consumer in the city. Some of these checks are picked up in the stores, in the ice box of the stores.

Q. And if the check shows the rating of 90 per cent or better, then that is called a satisfactory rating by the United States Public Health Service?

A. I think they would use adjectives. I think they would say it is very satisfactory.

Q. Now, is that information available to any health commissioner in any city in the United States?

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A. Yes, it is. The United States Public Health Service, upon request, are happy to furnish such information.

Q. So the health commissioner of Madison, Wisconsin, could obtain that information for the price of a three cent postage stamp, is that correct? A. That is correct.

Q. He writes and asks him and they will give him all the information they have? A. That is correct.

Cross Examination by Mr. Hanson.

258 U. S. Public Health Service offers to the communities an ordinance and code. Once the community has adopted the code, they must have inspection to be sure the code is complied with. I did not imply and did not say that it was recommended by the U. S. Public Health Service that a community should not have inspectors of their own, and should rely on inspectors of the Federal Government. I said that they may do that, and it has been done. The U. S. Public Health Department maintains a staff of inspectors.
259 I could not tell you how many inspectors the U. S. Health Department has, and I do not know the method under which spot checks are conducted. I would not say that a spot check would have to include the pasteurization plant of the Dean Milk Company. The spot check, however, would have to conform to the Model Code, otherwise a favorable rating would not be issued.

260 Q. There is reciprocity, depending upon whether or not the city wants reciprocity? A. No, under the United States Public Health they provide for recipro-

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city. The City of Dubuque is in another region and by advice in official channels from the Chicago Regional Office to the Kansas City Regional Office, which includes Iowa, why, a reciprocal inspection was adopted, and that was just a recent instance which you could verify by contacting Colonel Merriwhether or his first assistant, Mr. Harold Wainess.

Q. I am getting at whether or not the city wants to rely upon it. There is nothing enforced by the U. S. Department, any U. S. agency, is there?

A. If you are thinking strictly of public health, yes.

Q. That it is enforced? A. No, they may rely on reciprocity.

Q. But doesn't the U. S. Health Department itself recommend that each individual community satisfy itself rather than relying solely upon this reciprocal inspection as to the source of their milk supply?

A. I don't think it goes that far. It is a model ordinance. It is a recommendation. They suggest conformity because there will be in that community a safe, reliable source of supply.

Now, it is, as I say, and I emphasize again, advisory in nature only and if a community wants to exceed
261 it, they may, but if they meet it then they say they conform under U. S. Public Health specifications. There is nothing compulsory about it.

Q. There is not only nothing compulsory about it, but isn't it true that the United States Department of Health specifically recommends that in case the reciprocal inspection provision is inserted in the ordinance, that the local health commissioner, or what-

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ever his title may be, not rely entirely on that inspection? A. No, I don't think that is stating a fact. I don't recall I ever read that. It may or may not be, but it is a right that a community, if it wants to go in, may exercise. (Examining paper.) Have I answered your question? I think what I said is contained in this order I have read, in the reciprocity clause in the ordinance. They are all very similar.

Q. Well, I show you Exhibit 1, Public Health Bulletin No. 220, Milk Ordinance and Code Recommended by the United States Public Health Service, Section 11, which is the reciprocal inspection provision. I will ask you whether or not immediately following that suggested section 11 occurs the following: (Reading.) "This section is intended to permit the health officer to bar milk and milk products shipped in from great distances unless he can assure himself that they meet the provisions of the ordinance.
262 Under no conditions should the health officer authorize the receipt of such shipments if arrangements cannot be made for supervision, unless an emergency exists, in which case permission should be given for its receipt, provided it is labeled 'ungraded milk' when distributed." A. Now, what is your point?

Q. Whether or not the United States Department of Health in recommending a model ordinance recommends that the local health authorities do not rely on reciprocal inspection alone but they have their own staff of inspectors and satisfy themselves?

A. Let's be specific. Here is the reciprocity provision of the City of Chicago following that suggestion which I have pointed out as a —

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Q. I am talking about the United States Health Code, not the City of Chicago. A. If you want to apply it to a given community, let's say you applied—

Q. I am asking what the recommendation is?

A. It is talking about ungraded milk and supervision. I was going to answer specifically not what I think but what I know, which is a matter of evidence introduced, Exhibit 12.

263 A. If I understand the gentleman he would like to have this construed as giving a city not only the right to look, but a right to bar.

Mr. Hanson: Q. Don't you think they have a right to look?

Mr. Geffs: Well, read the rest of it, Mr. Livingston, they suggest. Read it out loud and have it all in front of us. A. (Reading.) "It is suggested that the health officer approve milk or milk products from distant points without his inspection if they are produced and processed under regulations equivalent to those of this ordinance, and if the milk or milk products have been awarded by the State control agency a rating of 90 per cent or more on the basis of the Public Health Service rating method." That is why I was going to refer to the Chicago Ordinance where they apply that. The Chicago Ordinance provides for reciprocal inspection, and the Chicago Board of Health permits milk to be delivered in Chicago that has not been inspected by its own inspectors.

264 The Chicago Ordinance provides:

"Milk and milk products from points beyond the limits of inspection of the city of Chicago may not be sold in the City of Chicago unless produced

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and pasteurized under provisions identical with those of this article and approved by the Board of Health."

The Chicago Board of Health did rely upon the inspectors of the U. S. Board of Health, and in fact, they are now jointly engaged in making a survey today, and if it had not been for that fact, they would have been here today.

265 For Chicago to honor reciprocity did not violate their ordinance; the Chicago inspectors take great pride in telling you that the Chicago city ordinance is a model U. S. Public Health ordinance and code.

All Dean Milk is inspected by the inspectors of the U. S. Public Health Service.

266 *Redirect Examination by Mr. Geffs.*

Sec. 11 of the revised U. S. milk ordinance recommended by the U. S. Public Health Service:

"Section 11. Milk and Milk Products from Points Beyond the Limits of Routine Inspection. Milk and milk products from points beyond the limits of routine inspection of the municipality of Blank may not be sold in the municipality of Blank, or its police jurisdiction, unless produced and/or pasteurized under provisions which are substantially equivalent to the requirements of this ordinance and which are enforced with equal effectiveness as determined by a milk sanitation rating."

It is the plan of the U. S. Model Milk Ordinance that each community inspect the farms located in their vicinity. When milk is proposed to be brought
267 into some community beyond their regular routine

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inspection, then it may be brought in if the producing area has a similar ordinance and inspects the farms, and the health officer in the receiving area is satisfied that the ordinance of the producing area is being enforced, and he may satisfy himself by two methods: (1) going down there and inspecting himself, or (2) he may write to the U. S. Public Health Service, and the Public Health Service will tell him what its survey has shown as to the efficiency of that inspection. It saves communities money to be able to rely on reciprocal inspection.

If Madison was permitted to allow milk produced around Janesville to come into Madison, the Madison health officer could satisfy himself that Janesville has an ordinance substantially the same as Madison, and that Janesville was actually making the inspections. The U. S. Public Health Service does not take the place of the Madison inspectors around Madison, or the Chicago inspectors in the Chicago milk sheds, or the Janesville inspectors around Janesville.

The U. S. Public Health Service goes around and rates those inspections as to their efficiency, and determines whether or not they are actually complying with the Model Milk Ordinance.

268 That information is given to anyone who asks for it free of charge.

Recross Examination by Mr. Hanson.

The Model Milk Ordinance provides that the health officer of the receiving community can satisfy himself that the ordinance of the producing area is being

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enforced effectively by the milk sanitation rating issued by the U. S. Public Health Service.

269 The Madison health officer can satisfy himself of the effectiveness of the Chicago inspection and can find a rating on the Chemung and Huntley areas by contacting the Chicago Board of Health or the U. S. Public Health Service.

270 The health officer in Madison could satisfy himself that the ordinance in the producing area was being enforced by mail.

Redirect Examination by Mr. Geffs.

271 In answer to Mr. Hanson's inquiry, the suggestion of the U. S. Public Health Service under Sec. 11 in plaintiff's Exhibit 1 reads:

"This section is intended to permit the health officer to bar milk and milk products shipped in from great distances unless he can assure himself that they meet the provisions of the ordinance. Under no conditions should the health officer authorize the receipt of such shipments if arrangements can be made for supervision, unless an emergency exists, in which case permission should be given for its receipt, provided it is labeled 'ungraded milk' when distributed.

"It is suggested that the health officer approve milk or milk products from distant points without his inspection if they are produced and processed under regulations equivalent to those of this ordinance, and if the milk or milk products have been awarded by the State control agency a rating of 90 per cent or more on the basis of the Public Health Service rating method." And for 29 there, a footnote that says, 'See Methods of

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Making Sanitation Ratings of Milk Sheds, Reprint Number 1970 from the Public Health Reports of August 12, 1938, page 1386.' "

Q. You are reading from page 145 of Exhibit 1, are you?

A. Yes, sir.

Recross Examination by Mr. Hanson.

272 The health officer could satisfy himself that milk was being produced under equivalent regulations by writing to the Clerk of the Chicago Board of Health, or he could have the corporation counsel do it for him.

273 Sec. 11 does not preclude the health officer from using his own head in securing the information that is available.

Recross Examination by Mr. Geffs.

24 There is no reason why the health officer of Madison could not follow the example of the Janesville health officer, and go down to Chemung and look around himself, inspect some of the farms, and determine whether or not it was being adequately inspected. The records are all available.

The health officer of Madison could write the U.S. Public Health Service; he could write the Chicago Board of Health; he could go down and make a spot survey himself, and examine the plant and the records. All those methods are available.

Recross Examination by Mr. Hanson.

The above methods in determining whether an

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adequate inspection is being made are not precluded by the Model Milk Ordinance.

275 . Plaintiff rests.

276 Exhibit 40. A report of Wisconsin Livestock Reporter received in evidence.

277 Exhibit 41, a booklet entitled "Dane County Agriculture, County Agricultural Statistics Service, Wisconsin"—received in evidence.

Mr. Hanson: I would like to introduce Exhibit 41 and call attention to the data contained therein as follows: On page 1, statistics showing that the land area in Dane County is 765,025.39 acres.

The matter contained on page 17 in the column at the head of the page showing that in 1945 Dane County had 5,678 farms.

The data contained on pages 56 and 57 showing the dairy products manufactured in Dane County in 1945 in thousands of pounds—showing that the butter
278 manufactured was 4,447,000 pounds; total cheese, all kinds, 12,683,000 pounds, evaporated and condensed milk, 55,497,000; powdered skim milk, 7,142,000; ice cream, 444,000 pounds.

HARVEY THEW, called as a witness on behalf of the defendants, testified as follows:

Direct Examination by Mr. Hanson.

I live in Madison. I am manager of the Madison Milk Producers Association, which is an association of farmers whose chief objective is to supply the city of Madison with fluid milk. I have held that position since 1926.

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279 Before I became manager I did cow testing association work, official state dairy record testing and some farming.

My education is grade school, short in agriculture at the University and night school.

The association functions in representing the producers. It bargains with local distributors for price and it also checks weights and tests to assure the farmers that the milk that they deliver is paid for according to what they deliver. Also it has employees who devote their time, all or in part, to field work, working on quality control and assisting dairy companies and the local health department in maintaining quality.

The field workers make some inspections and assist the city representatives in farm quality control.

280 The association acts in a broad sense as agent of producers in marketing to local dairies. It has a surplus plant which processes Swiss cheese. It has a little better than 350 members.

The Health Department reports 500 farms delivering milk to the Madison market; I am not sure 80 to 100 of them deliver to the University.

281 The University pasteurize and distribute fluid milk to dormitories and the State Hospital.

60 percent of the farms are within 10 miles of Madison, none farther than 20 miles.

Since 1926 Madison has received its milk from the same locality. 25 mile radius would include Dane County except the northwest corner.

282 There is roughly 4,000,000 pounds of fluid milk and cream consumed in Madison a month exclusive of the University.

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The larger dairies delivering in Madison are the Kennedy Dairy and the Borden Company; the Bow-
283 man Company; and the Bancroft Dairy. These companies have adequate facilities to furnish Madison with milk.

There is a tremendous amount of milk shipped out of Dane County, going into other localities, primarily Chicago; my estimate is that there is 10 times as much milk available in Dane County as is consumed in Dane County.

284 Some goes to condensaries and creameries and a tremendous amount is shipped to Chicago for fluid milk distribution.

285 My information is that Chicago inspectors inspect in Dane County.

Q. Now, you are familiar with the provisions of the Madison Milk Ordinance which provides that pasteurization plants be located within five miles from the Capital Square. A. Yes, I am.

Q. In your opinion does such a—is such a provision necessary to insure the continued quality and cleanliness of Madison milk? A. Well, I think a person can use common sense in answering a question of that sort regardless of what qualifications he has as a specialist. I personally believe that supervision that is close at hand is more dependable and economical and can be more consistent that supervision at a distance.

286 Close deliveries from farms to pasteurization plants are more satisfactory than deliveries from long distances. Supervision at a distance could not be too satisfactory unless one were to place abso-

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lute confidence in the people operating a long ways off.

287 Assuming that inspectors had to go to these farms (125 miles away) it is natural to do less when you go farther and it would cost considerably more.

The pasteurization plants located in Madison have their field men who cooperate with the city board of health field men in supervising the operation of these farms.

Besides making the surplus milk in Dane County into cheese we ship it to other markets.

288 The amount of surplus milk that goes into cheese varies, but I would say we have gone well over a million pounds of cheese in a year at different times. Farmers who failed to comply with Madison requirements have been expelled. Some have gone to Chicago markets, some into manufacturing markets.

289 *Cross Examination by Mr. Geffs.*

My interest in this controversy today is not entirely economic. That is one factor.

My testimony was that milk produced around Madison and sold in Madison met with the requirements of the Madison Ordinance to the satisfaction of the Board of Health until the new ordinance was adopted August 27, 1949. The new ordinance provides for Grade A pasteurized milk and Grade A pasteurized milk labeled as such is not being sold in Madison today.

290 I heard Dr. Kincaid say there were 6 dairies in Madison; there are 5 large ones. I did not include the University in my count.

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Grade A milk labeled as such is not sold in Madison today. The present Madison Ordinance requires that milk be labeled.

292 My contention is that the health department has not had sufficient time to approve of all conditions of the Madison market for Grade A.

I have been in the milk business around here since 1926 and Grade A milk labeled as such has never been sold in Madison except for a few years, a number of years back when Wisconsin had a Grade A milk law.

293 I testified that a tremendous amount of milk from Dane County in comparison to what was consumed in Madison was shipped across the state line to Chicago.

294 My best information is that inspectors from Alabama, Texas and Florida have come up here and possibly made spot checks. Evidently they were satisfied because in some cases they receive the milk. In my opinion that is not a reasonable procedure. They accept it in emergencies and in emergencies only. That emergency business has been going on for years.

297 Q. But now let's get the answer to my question: In your opinion do you think Birmingham and those southern cities should pass an ordinance like Madison, here, having a five mile limit on pasteurization plants and 25 mile limit on location of the farms, in your opinion should they do that right now?

A. It might be a question of five miles, depending on the size of the city, but my answer would be yes, with that exception.

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Q. That they should do that right now? A. Yes.

298 EDWARD R. FRIDAY, called as a witness on behalf of the defendants, testified as follows:

I live in Madison, employed by the City Health Department as senior sanitarian.

299 My duties are inspection of farms and processing plants, granting permits for new farms, taking away permits from farms who do not comply with the city ordinance. I am assisted by Glenn Drake.

We handle all of the inspections for farms and 300 dairies. There are 500 farms and 5 dairies. There are University, Bowman, Bancroft, Borden and Rennebohm—all within 5 miles of the capital square. The University and Rennebohm do not distribute milk generally.

301 The relationship of the 5 mile limit is to naturally limit the distances we have to travel to inspect farms. The larger the area of inspectors the more difficult is close inspection. A greater distance from farm to plant means more delivery expense which is absorbed by the producer.

302 The 5 mile limitation makes inspection more convenient, efficient, and less expensive. It would take 3 more inspectors to inspect the 950 Dean farms. The city would have to furnish transportation otherwise the inspectors would have to live down there.

303 There would also be the question of providing for laboratory facilities.

I have been connected with Madison Health Department 5 years; I operated a milk plant for 20

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years; short course in agriculture and dairy practice at the University of Michigan, and Health Service
304 training course operated by the United States Public Health Service at Topeka, Kansas. I think the 5 mile limitation is necessary to furnish the highest possible quality milk supply for a community. I would not be satisfied with Chicago inspection in my own mind in view of some of the farms that left our market.

305 One improvement of the Madison Ordinance is the requirement that the hauler return the empty cans to the producer and put them on the rack; another improvement is trap drain which will exclude flies and rodents; closed hallway to exclude draft carrying dust and odors.

306 I can't think of the other requirements brought out. The Wisconsin Well Code sets up definite standards. We believe immediate milk cooling important because milk contaminated with bacteria and not cooled immediately allows bacterial development to begin.

307 Future farms that did not meet practically 100 per cent compliance with the requirements of Well Code, trap drain, cooling milk to 60 degrees and provision for delivery of cans would not be granted a permit. Such compliance is required under the Madison Ordinance.

Raw milk at the plants is tested by the Health Department of Madison by the standard plate count and sediment test.

308 The plate count test is more accurate and gives more information than the methylene blue test. We

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switched to the plate count test about 6 months ago because we felt it was more accurate.

Standardization of milk is altering the butter fat content by adding cream, or skim milk or removing cream.

309 The purpose is to alter the butter fat content and is not permitted under Wisconsin law unless labeled. The only way you can determine whether a plant is standardizing is by continual inspection.

Cross Examination by Mr. Geffs.

I put in full time inspecting milk and Mr. Drake put in all his time except 1 day a week.

310 If the 950 Dean farms were located within 25 miles of Madison, we would have to have additional inspectors to inspect them.

No Grade A milk, labeled as such, is sold in Madison today. I heard Dr. Kincaid testify yesterday that only one dairy was qualified for Grade A.

311 These requirements which I testified were so highly important are not being enforced 100 per cent at the present time, Oct. 11, 1949. 50 per cent of the farms are not complying with the trap drain.

312 I don't know what the law or custom is in Illinois about the milk hauler returning the empty can to the rack.

I believe that the trap drain and returning cans to rack are important even though the bacteria count is kept down by other means. The Madison Ordi-

313 nance requires a plate count of 200,000. That means the count shall not exceed 200,000 when milk is delivered to the dairy. The Chicago Ordinance has the same requirement.

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314 If Chicago does it by slightly different methods then the requirements of the Madison Ordinance has been met.

The hallway between dairy barn and milk house is not a requirement in the Madison Ordinance but a recommendation.

315 It was not my testimony that it was necessary that each and every farm be inspected by the Madison Board of Health of milk sold in Madison and that the City of Madison could not trust the inspection of any other board or body or municipality. I believe under the ordinance requirement, that under Section
316 11 of the Standard Ordinance. (U. S. Model Milk Ordinance) where the department is required to satisfy itself, that they should look at the farms.

Q. Well, as I understand it, then, your answer to my question is yes, that you think it will not be safe for the health of the people of Madison for milk to be sold in Madison unless it is inspected, the farms and plants, by the Madison Health Department, and cannot be trusted to any other municipality or public body, is that correct?

A. Well, there is degrees of safety. It is my opinion that if the department is going to do its utmost to insure the best, safest milk supply, that they should make the inspections, and take whatever machinery which may have been set up to make other inspections, make use of it.

Q. You use the word highest. Let's use the word reasonable, to insure reasonable safety, and it is your opinion, then, under this Section 11 of the model milk code that the City of Madison would

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have to inspect each and every farm and milk plant just the same in order to have a reasonable safe milk sold in Madison, is that your opinion?

Mr. Hanson: He didn't say reasonable, he said safest.

Mr. Geffs: I asked a new question. He said highest and I said, let's use reasonable.

A. The word reasonable there is interpreted in so many ways by different people.

Mr. Geffs: Q. I am asking you for your interpretation, the interpretation you put on reasonable?

Mr. Hanson: He didn't use the word. You did.

Mr. Geffs: Well, I am asking the question.

Mr. Hanson: I object to it.

The Court: Let the witness answer as best he can. Read the question, please.

(Question read as follows:)

"Q. I am asking you for your interpretation, the interpretation you put on reasonable?"

Mr. Geffs: Q. Use your interpretation of reasonable in answering the question.

Mr. Hanson: Do you know what reasonable means as used by Mr. Geffs? A. No, I don't.

317 Mr. Geffs: Q. You just use your definition of reasonableness, not mine. Yours. Now, let me put the question again: Using your definition of reasonable, is it your opinion— A. If—

Q. —that milk—O. K., if you think you can answer it. A. If I am instructed by my department to promote the best possible milk supply and it wasn't possible for me to make inspections of a distant area, I would then have to resort and use the available equipment to insure the best possible milk supply.

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Q. Well, you don't answer the question. You testified as an expert a while ago that this five mile limitation was necessary. I believe you qualified it to have the highest grade of milk, or something of that kind, you used the word highest, I think, but you testified as an expert and you thought this five mile limit was necessary. I will ask you the question not on your health department instructions. I am asking you as an expert for your opinion. Is it your opinion now that in order to have a reasonable safeguard for the health of the people of Madison of the milk that is sold in the City of Madison that the Madison Health Department has got to inspect each and every farm and milk plant and cannot entrust that to any other body or municipality?

Mr. Hanson: I object to it unless counsel defines what he means by reasonable.

Mr. Geffs: Let this man use his own idea of reasonable in answering.

318 Mr. Hanson: There is no evidence he has promulgated or used the term reasonable.

Mr. Geffs: He testified on direct examination as an expert. I am cross examining.

Mr. Hanson: Not an expert on definitions of words.

The Court: The objection is overruled.

A. I will have to answer that as I did before that in order to promote the greatest amount of public health in our milk supply I believe that our department should make inspections of all farms and all plants. I believe further that if we are unable to make inspections, as some cities are, we would then

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have to resort to a probably trustworthy organization, the United States Public Health Service, to make those inspections and verifications for us.

Mr. Geffs: Q. You say "trustworthy organizations." In your opinion, the United States Public Health Service is a trustworthy organization?

A. To the best of my experience, it is.

Q. Now, Mr. Friday, will you read out loud here Section 7.15, Certified Milk and Grade A Raw Milk for Pasteurization, 1, Definition, sub. (a)? Would you read sub. (a) out loud? A. (Reading.) "Certified milk is milk which conforms with the requirements of the American Association of Medical Milk Commissions in force at the time of production and is produced under the supervision of a medical milk commission and of the State Board of Health or of
319 the City Health Commissioner of Madison."

Q. Now, this certified milk is not pasteurized, is it? A. Yes.

Q. (Reading.) "Certified Milk and Grade A Raw Milk for Pasteurization." You say certified milk is— A. Certified and Grade A milk for pasteurization.

Q. Yes, certified milk. All right. That answers the question. That is all.

Redirect Examination by Mr. Hanson.

If milk met the bacterial test count of 200,000 I would still be concerned with the sanitation of the farm, health of the animals and health of the people

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taking care of the milk. The milk might contain pathogenic bacteria and still be under the maximum count of 200,000.

320 That is why the Madison, Chicago, U. S. Model Milk Ordinance all contain details and requirements concerning the conditions under which milk is produced in addition to the bacterial count test.

If the 950 Dean Farms were located in Dane County, Madison would not be able to consume all the milk from them.

321 DR. LOUIS FAUERBACK, called as a witness on behalf of the defendants, testified as follows:

I am a physician, graduated from N. Y. University in 1920 and practiced medicine in Madison since 1921. I have been Assistant Health Commissioner since 1923.

322 I am familiar with the present and prior Madison Ordinances. The purpose of the 5 miles limitation, contained in both of them was convenience and efficiency of inspection and controlling standards. An
323 additional purpose of keeping pasteurization plants near was to keep farms within a 25 mile radius. That is important to the people of Madison.

324 The Health Department has 2 inspectors, one paid a little over $300 a month and the other under $280 a month; the Department also maintains a laboratory for testing milk. If the 950 Dean farms were within 25 mile radius it would require 2 more inspectors to inspect them—beyond the 25 mile radius 3 inspectors. To inspect them there would be additional salaries and travel expense.

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325 There are between 475 and 500 farms now supplying Madison; hence the 950 additional farms are not needed to supply Madison.

I have gone through the Chicago Ordinance. There are some important differences between it and the Madison Ordinance.

326 Section 7.09 (16) (h): "The Department of Public Health shall select samples as conditions may warrant and order them to be tested in a qualified laboratory for special analysis, such as special claims of vitamin content, digestibility claims, etc., at the licensee's expense.

And "(c)": (Reading): "All plant records of quantities of milk or milk products purchased and disposed of, and control tests shall be available for inspection by an officer of the Department of Public Health. These records shall be for any previous six months period."

And under "(d)": (Reading.): "If at any time an officer of the Department of Public Health finds insufficient or inefficient equipment or any irregularity in the approved process of manufacture of any milk or milk product such dealer shall be deemed guilty of violation of this ordinance."

And I found no similar provisions—I was unable to find any similar provisions in the Chicago Ordinance.

And, second, Section 7.09, 21, the Madison Ordinance that relates to the average bacterial plate count, average direct microscopic count, average reduction time, average cooling temperature, all are averages of the last three consecutive samples. In the Chicago Ordinance, Section 3082-R, these aver-

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ages are averages of the last four consecutive samples.

327 That would make the requirement of the Madison Ordinance higher because average is over 3 samples rather than four.

328 Section 7.09 (22) Madison Ordinance requires inspection of dairy plants and receiving stations at least monthly. Chicago Ordinance Section 3082-S—at such periods as the Board of Health may designate. Chicago Board of Health adopted June 30, 1940, designates it—I should have read that six months period instead of monthly—from January 1 to June 30 and from June 30 to December 31 of each year. • • • Whereas ours goes through the summer and, necessarily, through summer months when our conditions might not be as good as they are in the winter time.

329 Section 7.13, Madison Ordinance. If health commissioner finds a violation of serious enough nature, and serious enough is in quotation marks, he may immediately suspend the permit until corrections are made. • • • Chicago Section 3091 does not permit suspension if inspector finds a violation on his first inspection. It requires a second inspection after a lapse of time necessary to correct the defect and then the second inspection governs. • • • And I have a notation that Chicago in this section says that any violation of the ordinance on two consecutive inspections shall be cause for revocation of the permit, and apparently that is not mandatory.

330 Madison states that the violation of the same item of the ordinance on more than two consecutive in-

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spections shall call for immediate suspension, and that appears to be mandatory.

Again in Madison, 7.13 in the last two sentences, Madison requires its plant field men to forward copies of their inspection to the Health Commissioner. This gives the Health Commissioner reports in addition to his own inspections. Chicago has no such provision.

Another item here, the Chicago Board of Health on September 28, 1942, adopted a resolution that whenever any person or firm refuses to make available to the City of Chicago all the milk of such person or firm when needed, the inspection given to the farms, plants and equipment of such person or firms shall be withdrawn.

Of course, that means that in time of shortage any Chicago inspected firm would have to shut off its outside business, if necessary, and send all of its milk to Chicago, and in that way prevent the communities that had formerly gotten part of that milk from getting it at a time when they would probably likewise have an insufficient supply of milk, or require the same communities to turn toward other sources of supply which might be uninspected or so-called emergency milk.

Madison, Section 7.14 requires the taking of samples of milk from each farm and each plant, at least monthly, and throughout the summer. That would be throughout the summer. In Chicago, 3092 says that during each six months' inspection period as
331 many samples will be taken as the Board of Health may require. Accompanying regulations says they

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will be taken at least four times during each six months' period.

Madison, Section 7.14 in the next to the last paragraph provides if four consecutive samples are beyond the limits of the ordinance as to average bacterial count, reduction time or cooling temperature, the permit shall be immediately suspended provided notice of the first three has been given the producer. And no similar provision in the Chicago regulation or in Section 3092 which I read a moment ago. And it merely states that four or more samples of a given milk supply shall be examined before determining the average bacterial quality.

Madison, 7.15 (2) sub. something—(c)—provides for exclusion of cows with active induration or disease of one or more quarters of the udder. Apparently there was no such exclusion in the Chicago Ordinance.

In Madison, 7.15, the same section, under (3) provides that dairy barns shall have three square feet of window space per stanchion and box stall and will require under new construction that they be four square feet instead of three.

Chicago, Section 3093, Item 2-R, states that barns should have three square feet of light per cow. And, of course, they agree with us.

Now, Madison 7.15 (8).

332 A. 7.15 (8). 7.15 and Article 8 requires manure be removed from the barn daily to a distance of 50 feet, and Chicago, 3093, Item 7-R provides storage of the manure at least 30 feet from the barn is preferred. So we throw ours about, apparently, 20 feet further.

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(General laughter.)

A. Now, on the construction point—we are talking about cattle, I am sorry.

Mr. Geffs: Maybe that is where we get our football players. A. I didn't mean to be facetious.

On milk house construction, Madison, Section 7.15 (9) (a) requires that the floor be provided with an approved trap drain and Chicago doesn't have such a requirement.

And the same section, (9) (d) requires ventilation of at least 100 square inches, and Chicago, 3093, 8-R, says "well ventilated." That is in quotation marks and regulation 8-R (c) says "ventilator of 100 square inches is preferred." It is required in the Madison Ordinance.

Madison, Section 7.15 (9) (f) requires that the milk house door be at least six feet from the milking barn. And Madison, 7.15, again, (9) (h) requires facilities to heat the milk house, and Chicago has no such—the Chicago Ordinance does not.

333 Madison, Section 7.15 (24) requires that milk be cooled immediately after the completion of milking to 60 degrees Fahrenheit, or less, and Chicago, 3093, Item 23-R requires cooling, within one hour after the completion of milking to 65 degrees which is five degrees higher than ours and an hour later, 65 degrees, or less, and permits delivery of milk within one hour after the completion of milking without cooling.

I have brought out those because I felt that they pointed out the more stringent provisions in the Madison Ordinance.

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These additional higher requirements of the Madison Ordinance in my opinion conduce to a higher and cleaner quality of milk. In my opinion milk which meet the Chicago Ordinance does not meet the Madison Ordinance.

334 In my opinion merely making a laboratory test is not sufficient to determine the quality and cleanness of milk. Although pasteurization will destroy bacteria in milk other materials can get into the milk and that can be guarded against only by constant and continuous inspection.

335 I don't think once a month is any too often because conditions on the farm may change. I would not trust any inspection outside of [redacted] jurisdiction beyond which we could have control and constant supervision, because personality enters into that type of work. There is no substitute for regular inspection by the city's own personnel.

336 I would not be willing to rely upon the inspectors of the Chicago Board of Health to inspect the source of supply of Madison's milk.

I would not be willing to rely upon the spot check conducted or supervised by the United States Public Health Service. A spot check does not inspect all farms and might not include all pasteurization plants.

Madison uses the plate count test. As to its relative merits compared with the methylene blue test, they are not necessarily parallel. The U. S. P. H. S., I think, model ordinance, requires a six hour or longer reduction time in the methylene blue test or
337 a 200,000 plate count, and they do not, and it has been shown, are not parallel. You can have a six

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hour or more reduction time, which means—which would mean a pretty good test and yet have the count well over 200,000 bacterial on a plate count at the same time. There is an advantage without a doubt of the methylene blue, particularly in these larger areas where they have many, many tests to make. It is more rapid, much less expensive and, I think, less accurate, not accurate enough for the Madison Ordinance.

337 *Cross Examination by Mr. Geffs.*

I am an assistant health officer, not in charge of milk inspection except in the absence of Dr. Kincaid. My field in the City Health office is assisting in all matters of public health in the city of Madison, examinations and immunizations in the schools, tuberculin testing and assisting the Health Commissioner in any way he desires.

338 I think I am qualified to testify whether the U. S. Model Milk Ordinance (Exhibit 1) prescribes reasonable method of assuring pure and sanitary milk but I don't know what you mean by reasonable, and I won't use my own definition because I may not define it correctly.

339 Q. Well, anyway, I will take your definition of it.

Mr. Hanson: Have you got one in reference to this matter? A. Not to this. I don't know what to say.

Mr. Geffs: Q. Well, in other words, I take it you can't answer the question? A. I won't answer it to satisfy you, if I do.

Q. Well, I wasn't exactly demanding that you do

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that. Q. You mean, is it reasonable so far as the City of Madison is concerned?

Q. Yes. A. Then I say it is unreasonable.

Q. It is unreasonable? And in what respects?

A. It is unreasonable because it is not a model in the sense that one calls for something perfect. It is a model that states and communities can model after, if you please, setting down minimum requirements, not maximum, minimum. And that the United States Public Health Service cannot criticize us if we are within the limits of the model ordinance. Neither can it criticize us if we are in excess of it and it is the privilege of every community and every state to go as far as it needs to go in order to safeguard its infants and children and growing individuals and adults by whatever more stringent methods or requirements are needed to satisfy that particular location, and I am thinking of Madison now.

Q. I call your attention to Exhibit 2, the proposed
340 revised milk ordinance recommended by the United States Public Health Service, and I ask you that if a city in southern Wisconsin adopted the provisions of that revised milk ordinance in regard to the sanitation of the farms and the pasteurization plants, and for the inspections called for in that revised milk ordinance, if, in your opinion now, that that city would be reasonably safe of securing pure, wholesome, sanitary milk? A. Reasonably pure?

Q. Yes. A. No, I don't think so.

Q. So that you heard the testimony, did you not, of Birmingham, Alabama, and those southern cities obtaining milk up here? A. Yes, I did.

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Q. It is your testimony now, under oath, that those southern cities by not coming up here and inspecting every farm themselves, are not protecting the health of their citizens, they are not doing their duty in protecting the health of their citizens, is that your testimony? A. They are doing their duty insofar as they have to or need to because they are entirely different. They wouldn't be coming way up here for milk if they had enough down there.

Q. They are doing their duty in respect to the health of their citizens? A. They are fulfilling the minimum requirements of this model milk ordinance.

341 Q. And doing their duty in respect to the health of their citizens, is that right? A. Legally, perhaps.

Q. I am asking you as an expert, are they doing their duty in respect to the health of their citizens?

A. They are doing all that they need to do, but I don't see how they can be sure of it. They are not inspecting. You people have to inspect, everyone does, or rely on someone else.

342 Q. Now, Dr. Fauerbach, from your study of the Chicago Milk Ordinance, it is your judgment, then, that the Grade A pasteurized milk produced and pasteurized under that ordinance and sold in the City of Chicago, Illinois, is unsafe for human consumption? A. I didn't say that.

Q. I say, is that your judgment? I didn't say what you said. A. You asked me, I thought you said—

Q. Is that your judgment? A. That it is unsafe?

Q. For human consumption? A. Not necessarily.

Q. Well, by "not necessarily" do you mean that

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it is safe for human consumption? A. I wouldn't say at all times.

Q. Well, let's take right at this time. You got through reviewing the ordinance. At this time, is it your judgment it is safe for human consumption?

A. In Chicago?

Q. Yes, Grade A pasteurized milk, pasteurized according to the Chicago Ordinance? In your judgment, is that safe for human consumption? A. I can answer only about Madison. I don't think I am qualified to answer that for Chicago.

Q. I am asking you as an expert. You are a doctor? A. I would like to answer it this way:
343 If the inspections of the farms and the dairy plants are efficiently and adequately made and the laboratory tests are within the limit of your ordinance, I would say yes.

Q. That is, if these inspections, you mean, are made according to the Chicago Ordinance, you say if the inspections are efficiently made, you mean the inspections provided for in the Chicago Ordinance?

A. They wouldn't satisfy us.

Q. No, I am not asking you that. I am just asking what you meant by your answer. You say if these inspections are efficiently made: You mean the inspections called for in the Chicago Ordinance?

A. I don't think they are often enough.

Q. I am not asking you that question.

A. You are asking me to answer that question on the ordinance.

Q. Well, then, what is your answer? Is the milk produced under the Chicago Milk Ordinance, Grade

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A pasteurized milk, in your judgment, is that safe for human consumption, milk sold in Chicago?

Mr. Hanson: I object as improper cross examination? A. I can't answer that.

Mr. Geffs: Q. That is, you have no opinion one way or the other, is that it? A. I expressed an opinion.

Q. Well, what is it?

The Court: He said depending on the inspection
344 and other elements, did he not?

Mr. Geffs: He said inspections. I asked him if he referred to inspections in the Chicago Ordinance.

Q. Is that the inspections you were referring to?

The Court: There isn't any inspection in the ordinance.

Mr. Geffs: Well, provided for.

The Court: The inspection is on the farm.

Mr. Geffs: No, the inspection provided for.

Q. Is that the inspections you were referring to? You said if it was efficiently done.

A. I think I modified that by saying it wasn't done often enough in our opinion. Insofar as our own—

Q. I will come to that later. Let's get this one question straight, this one question and answer. Now, is it your judgment as an expert that the milk produced and inspected under the Chicago Ordinance that you have been discussing here, sold in Chicago as Grade A pasteurized milk, is it safe for human consumption? You can answer that yes or no.

The Court: Mr. Geffs, may I respectfully ask what has that to do with my decision on the Constitutionality of this Madison Ordinance?

Mr. Geffs: It has this to do: • • •

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The Court: I am not judging between milk sold in the two cities, am I? I am not expert enough for that.

Mr. Geffs: Your Honor, it has this to do with it: As I understand the law, milk that is reasonably
345 safe for human consumption sold in interstate commerce cannot be barred out, and it cannot be barred out by each city passing some ordinance and putting in some little restriction of their own. That is the law as I understand it, and I think the question here is relevant. That is why I am asking the question.

Mr. Hanson: I object to this question upon the ground that it is improper cross examination and a matter not covered on direct examination and this witness has not attempted to qualify himself as an expert on the sufficiency of the inspection under the Chicago Milk Ordinance.

Mr. Geffs: I didn't ask him about the efficiency of it. He did discuss here in great detail the Chicago Milk Ordinance and I am asking him to assume that the milk in the City of Chicago sold as Grade A milk is produced, inspected pasteurized according to the provisions of the Chicago Milk Ordinance: Now, in your judgment, do you thing that Grade A milk is safe for human consumption?

The Court: The Court will sustain the objection to that question.

I was acting health commissioner when Dean Milk Company made its application to sell milk here.
346 I made no investigation of the Dean Milk Company or its products. I made no investigation of any outside product.

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I was in and out so often as acting health commissioner I can not tell the exact number of months I served; my last term was January to July, 1948.

Under my administration Grade A milk labeled as such was never sold in Madison. I don't know whether our old ordinance provided for Grade A milk or not.

347 Before milk can be sold as Grade A milk in Madison it must comply with the provisions of the new ordinance. Up to the present time, October 11, 1949, no milk is being sold labeled as Grade A in the City of Madison. A good many of these regulations of the new ordinance of which I am speaking have not been enforced. That is not possible when the ordinance went into effect August 27th. Every effort is now being made to bring farms and dairies or anything else checked up to the provisions of the ordinance. The milk being sold today in Madison is safe for human consumption.

348 I think the milk sold in Madison is safe for human consumption notwithstanding the fact that all of the provisions of the new ordinance are not being complied with.

Mr. Hanson: Exhibit 40, entitled "Wisconsin Crop and Livestock Reporter," issued by the United States Department of Agriculture and Wisconsin Department of Agriculture, Volume 28, Number 4, dated April, 1949, contains the following statistics as to number of cattle, heads of producing cows and total milk production in Dane County for 1948, and certain other countries in the south district, as follows: Heads of cattle in Dane County, 138,200; heads of cattle in the counties of Columbia, Dane, Dodge, Green, Jef-

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ferson and Rock, 545,700; heads of producing cows in Dane County, 89,300; heads of producing cows in Columbia, Dane, Dodge, Green Jefferson and Rock County, 341,900; total milk production, hundredweight, Dane County, 6,429,600, 1948; total milk pro-
349 duction, Columbia, Dane, Dodge, Green, Jefferson and Rock Counties for 1948, hundredweight, 24,-155,800.

CLARENCE LUCHTERHAND, called as witness in behalf of defendants, testified as follows:

I live at 514 Blackhawk Avenue, Madison, Wisconsin. I am the milk sanitarian for the State Board of Health. My duties are to work with local health departments to advise them and help them organize their programs and also the educational programs, and organize the sanitation programs and also aid them in survey work if they so request.

Q. Are you familiar with the program of the United States Public Health Service in sponsoring the model ordinance covering the milk code?

A. We do work with the representative of the United States Public Health Service and have recommended the milk ordinance and code Bulletin 200,
350 1939 edition for these various cities.

We work directly in state service. There is a federal monetary aid to the State Board of Health in sponsoring this program.

I am acquainted with Section 11 of the U. S. Model Ordinance. Assuming that a city adopted the Model Ordinance and Section 11 of it, the city would not

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necessarily have to rely upon the test system or checking system sponsored by the U. S. Department of Health.

351 I am familiar with the so-called spot checks.

Q. What is its function? What is it used for and how is it conducted? A. The rating system was primarily set up to help evaluate and to determine the enforcement procedures of a health department. It is also used by other health departments to determine whether or not the milk supply which is coming into an area is under comparable supervision and under comparable regulations.

Q. Would you go into the further part of my question and tell us how they conduct that check?

A. It is a spot check system which is set up on a scientific basis, a number of farms are taken out of a certain group and the farms are picked at random. The farms are picked and checked in accordance with the check sheets of the United States Public Health Service Ordinance. From there on then after the survey has been completed, these check sheets have been--the information is placed on a master sheet where the rating is computed.

Q. Is there any set formula by which the number of farms or number of dairy plants in a given area to be inspected are calculated? A. Yes, there is, if I may quote from the Methods of Making Sanitation Ratings of Milk Sheds. Bulletin 1970.

Q. Before you do that, there is nothing official about that? That isn't any law or ordinance?

A. This is just a recommended procedure to help
352 health departments have uniform regulations to help

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them make their procedures more uniform and also to help evaluate so that receiving markets may also know what is going on.

I am reading from "Methods of Making Sanitation Ratings of Milk Sheds," Reprint No. 1970, issued by the U. S. Public Health Service, August 12, 1938. That procedure is still in effect.

The number of farms surveyed at random is 25 out of 25 to 54. And of 55 to 59 farms, 26 are taken; of 60 to 64, 27 farms are taken; out of 65 to 71 farms, 28 are taken; do you want me to go through the entire list?

Q. Yes.

A. Out of 72 to 78, 29; 79 to 86, 30; 87 to 94, 31; 95 to 105, 32; 106 to 116, 33; 117 to 130, 34; 131 to 147, 35; 148 to 167, 36; 168 to 191, 37; 192 to 222, 38; 223 to 262, 39; 263 to 316, 40; 317 to 394, 41; 395 to 514, 42; 515 to 725, 43; 726 to 1,192, 44; 1,193 to 5,000, 50; 5,000 to 10,000, 100; 10,000 and over, 200.

353 I would guess there are 10,000 farms or more in the Chicago milk shed and a spot check would include 200 farms. They would use the same proportion in picking out pasteurization plants at random.

The check would extend over a period of several weeks and it is possible that the municipal body requesting such a check would get a check or sampling of farms in the producing area and it is possible that it might not give an accurate indication of the actual milk that was produced on the majority of the farms in that area.

354 Q. Assuming that a city wished to obtain such a check, would they get a sampling of the entire milk

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shed of the Chicago producing area or would they get a check of a portion of such shed? A. That would depend upon the receiving area. If the receiving area issued a request for a specific plant, the survey would be made on a specific plant. If it would only desire the milk shed survey, they would be given the figures on the milk shed survey.

Q. Is a new check made by the Public Health Service every time a check is requested, or do they give them the result of the last check that was made?

A. In some of the correspondence which we have had, we have found they were giving—certain sheds were given the rating of the last check unless a specific request was made of a plant.

Q. Are those checks made as often as they are requested or is the requesting municipality furnished the last check if that check has been made within a reasonable time? A. Many municipalities will accept the last check. It is up to—it is a prerogative of the health department of the municipality as to whether or not they are going to accept it.

Q. As I understand, this model milk code, as its name implies, is a model code containing minimum requirements? A. That's right.

Q. The United States Public Health Service, as I understand, doesn't insist that any municipality adopt such a code, adhere strictly to the form of the model ordinance? A. A municipality will be given
355 credit for up-grading.

Q. And municipalities which use this model form in many instances do put in more stringent requirements? A. We have tried to recommend uniformity.

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We have found it isn't too well to deviate too far due to the fact that sometimes upward gradings are harmful to the industry and also confusing to the public. We have always recommended to try to keep as uniform as possible.

Q. But you certainly don't object to any city introducing higher requirements in the ordinance?

A. No, sir.

Q. Is reciprocal inspection permitted under the Chicago Milk Ordinance? A. I am not familiar with that section—I should say I am not familiar with the Chicago Ordinance to the fullest extent.

Q. If a city wants to permit milk from an outside area to be introduced into its city, there is nothing in the model code which says that the city has to rely on the United States Public Health spot check system?

A. No, sir. That is entirely a voluntary procedure. If the local health officer wishes to satisfy himself that the producing market is under equal regulations and equal supervision, why, he can make his own checks.

Q. Is there any statement in that document you have referred to which evaluates this spot check system? A. Yes, there is a summary. If I may quote?

Q. Referring to page 13? A. Page 13, Signifi-
356 cance of Ratings.

Q. Would you read that, please? A. "These ratings are compliance ratings and not safety ratings. A high rating does not necessarily mean that all of the milk supplies sold in the community in question are safe, nor does low rating necessarily mean that

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all of the milk supplies sold in a community are unsafe. Neither the present rating method nor any other rating method thus far devised is an absolute measure of safety. Nevertheless, a pasteurized milk rating of 90 per cent determined as previously described does mean that the pasteurized milk supplies in general of the community in question are as safe as a reasonably strict enforcement of the milk ordinance recommended by the Public Health Service will make them. Citizens who permit their purchases of milk to Grade A pasteurized milk secured from communities with 90 per cent ratings may, for all practical purposes, ignore the danger of milk-borne infection. The safest communities from the standpoint of milk-borne disease are those in which all milk is pasteurized and in which the pasteurized milk rating is 90 per cent or more."

Would you wish me to continue?

Q. If there is anything more. A. "However, in the vast majority of communities it has not yet been possible to secure the pasteurization of all milk supplies. For these communities the retail raw milk
357 rating portrays the degree to which there have been applied such measures as will make raw milk as safe as practicable short of pasteurization. Such of these communities as attain retail raw milk ratings of at least 90 per cent know that they have protected that part of their population which persists in drinking raw milk at least as much as raw milk consumers can practicably be protected. In communities in which any raw milk is permitted to be sold, the health officers should persistently advise milk consumers who

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insist upon purchasing raw milk or who cannot secure properly pasteurized milk, to purchase Grade A raw or certified raw milk and pasteurize it at home."

And they continue on with the method of pasteurization.

Q. Now, Mr. Luchterhand, would you recommend that a city adopting a milk ordinance, either the suggested model milk ordinance which you have referred to or one of the others, whether or not it should rely entirely upon the spot check system which is referred to in this booklet? A. If you go through Section 11 of the ordinance you will note that it states the health officer shall satisfy himself that the producing market is under equivalent regulation and equivalent rigid supervision. Now, he can determine that either by himself or accepting the rating procedure,

358 We believe that the milk supply should be under supervision and that the city should inspect the farms and the dairies unless the producing market under some other health department is under equally rigid supervision. The local health officer should assure himself that the other producing area is under rigid supervision.

It would be difficult to answer whether a health commissioner of a particular city could reasonably conclude that the spot check system advocated by the U. S. Public Health Service would not be as efficient as that made by some other method, that would be a prerogative of the local health officer.

359 The purpose of this rating method is not to take the place of regular inspection but is to evaluate the enforcement methods of a health Department.

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Cross Examination by Mr. Geffs.

The booklet that I was reading from, "The Methods of Making Sanitation Ratings of Milk Sheds"—marked Exhibit 42.

360 (Exhibit 42 received in evidence).

When I said that we recommend Public Bulletin 220, Milk Ordinance, I meant the Wisconsin Department of Public Health recommends it and that bulletin is your Exhibit 1.

The Wisconsin Department of Public Health recommends the U.S. Model Milk Ordinance and Code to the cities of Wisconsin for adoption.

We recommend Section 11 of the U.S. Model Milk Ordinance and Code.

361 The suggestion of the U. S. Model Milk Code at P. 145 reads, "It is suggested that the health officer
361 approve milk or milk products from distant points without his inspection if they are produced and processed under regulations equivalent to those of this ordinance, and if the milk or milk products have been awarded by the state control agency a rating of 90 per cent or more on the basis of the Public Health Service rating method."

I believe your testimony was that in your opinion a health officer of the municipality receiving the milk is justified in relying upon that suggestion, is that correct? A. He shall satisfy himself and he can do that by either accepting this rating method or making his own check.

Q. This rating method you speak of, the United States Public Health Service, does not take the place

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of the inspection made by each municipality in its own locality, is that correct? A. That is correct.

Q. And so when they rate, they rate for the purpose of evaluating the efficiency of the inspection that is being made? A. Yes.

Q. Have you any rating on the Chicago milk shed?

A. We have copies of correspondence that has taken place between the Illinois State Health Department and the various health departments in the state.

362 I have the correspondence with me.

(Letter is marked Exhibit 43)

Exhibit 43 is a letter received in due course of mail in regard to the rating of the Chicago Milk Shed, involving the Hawthorne Melody Dairy of Chicago, Illinois, and addressed to the City Health Department of the City of Janesville, Wisconsin.

This letter, Exhibit 43, is a summary of the survey which was made on September 8th to the 24th, 1947, and is as follows:

U. S. Public Health Service rating of raw milk sold to plants 91.05%.

U. S. Public Health Service rating of pasteurization plants, 98.42%.

363 United States Public Health Service rating of pasteurized milk, 92.24 per cent.

United States Public Health Service rating of enforcement methods, 93.90 per cent.

This is in accordance with the rating methods as set forth in the bulletin 1970.

Q. Those rating methods show a satisfactory compliance as of the date when they were made?

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A. And in accordance with the code.

Q. In accordance with the code.

(Exhibit 43 received in evidence).

Q. Now, I show you Exhibit 3 and you may take a moment to read it. A. (Reading paper.)

Q. Now, Exhibit 3 in regard to the Dean Milk Company "operating under permit from the Chicago Board of Health, which has adopted the recommended Milk Ordinance and Code of the Public Health Service is included in the last survey rating of the Chicago milk shed made cooperatively by the Public Health Service and the Illinois State Department of Public Health.

"This survey gave a rating of raw milk sold to plants of 91.05 per cent and a rating of pasteurization plants of 93.42 per cent."

364 Now, does that show that the rating is satisfactory?

A. It indicates that the Chicago Health Department is conducting its enforcement procedure in accordance with the code.

Q. Mr. Luchterhand, I call your attention to Exhibit 2. It is the revised milk ordinance recommended by the United States Public Health Service, and ask you to read Section 11. You may read it out loud, of the revised code. A. (Reading.) "Section 11. Milk and Milk Products from Points Beyond the Limits of Routine Inspection. Milk and milk products from points beyond the limits of routine inspection of the municipality of Blank may not be sold in the municipality of Blank, or its police jurisdiction, unless produced and/or pasteurized under provisions

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which are substantially equivalent to the requirements of this ordinance and which are enforced with equal effectiveness as determined by a milk sanitation rating."

Q. That milk sanitation rating that they refer to is a rating made by the United States Public Health Service? A rating of the efficiency of the enforcement, is that correct? A. Yes, that is my understanding.

Q. That is what Mr. Hanson has been referring to as a spot check or spot survey? A. I believe so.

Q. That is how they make the rating. Now, Mr.
365 Luchterhand, are you acquainted with the provisions of the present Madison City Ordinance that prohibits the sale of milk in the City of Madison that is not pasteurized within five miles of the City Square? Are you acquainted with that provision? A. I have heard it in testimony today.

Q. Yes. In your judgment is that a necessary health provision?

Mr. Hanson: I object to it as improper cross examination. It wasn't gone into on direct examination.

The Court: It is not proper cross examination, Mr. Geffs. This man is not your witness. This man testified as to spot checks.

Mr. Geffs: I don't mind making him my witness. Let him answer. He is from the Board of Health.

The Court: Go ahead.

Mr. Geffs: All right.

Q. In your judgment is that a necessary health measure? A. I believe it is the prerogative of the local community.

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Q. In your judgment do you thing that is necessary to protect the health of Madison or do you believe that the City of Madison could rely upon the provisions set forth in the model milk ordinance?

A. If a supply is under effective inspection and equivalent regulations which satisfy the local health department and the local officials, it is my judgment that is not necessary.

Q. And it is your judgment that their—strike that.
366 Let me put it like this: In your judgment the United States Public Health Service is trustworthy and can be relied upon, can't they? A. Yes, sir.

Q. And if they certify that the rating is 90 per cent or better of another area, then the City of Madison would be reasonably safe in accepting their certification and receiving the milk in Madison, is that correct? A. If they so certify and the local health officer be satisfied.

Q. I am asking your opinion. If they are so certified, is it your judgment they would be reasonably safe? A. If they so certify and with the reservation that the local health officer still should satisfy himself.

Q. Satisfy himself that the inspection in the producing area is being adequately done? A. That is right.

Q. Now, in regard to the 25 mile limitation of the Madison Ordinance: It your judgment is that a necessary health measure under present day circumstances with this milk being inspected by Chicago? A. I believe that every necessary protection should be given to the milk supply that is coming from certain areas.

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If every necessary protection has been given to protect the health of the consuming public from the possibility of pathogenic organisms entering the milk, then it is not in the realm of public health.

367 Q. And by that answer you mean that if the Chicago milk is adequately inspected, then it is a safe supply of milk? A. I would say if any milk supply is rigidly inspected and under rigid regulations, that the consumer can assure himself that that supply is reasonably safe.

Q. And by those regulations you would include Exhibit 1, the ordinance, the regulations provided for in Exhibit 1 as being adequate regulations. Is that right? A. With the local prerogative that the local folks may put in upward revisions.

Q. I am talking about the producing area where the milk is produced. If it is produced under regulations of Exhibit 1, the model milk ordinance, in your judgment it is produced under adequately safe conditions? A. I would believe so.

Q. Produced and pasteurized under adequately safe conditions? A. I believe so.

368 Q. Mr. Luchterhand, I will ask you this question: At the present time you are working in cooperation with the United States Public Health Service, aren't you? A. Yes, sir.

Q. And you are doing that because the State Department of Agriculture of Wisconsin is trying to qualify milk to comply with the model milk ordinance so that when that milk is approved by you as Grade A pasteurized milk, I mean by the State Board of Health as Grade A milk, so that it will be received

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outside of the State of Wisconsin without those people having to come up and inspect, isn't that right?

A. That's right.

Q. There is a big program now going on, it is now in the process of being made by the Department of Agriculture here in Wisconsin, isn't that true?

A. That is true.

369 Q. Well, you don't feel in your judgment you and the Board of Health of the State of Wisconsin in your effort to have Wisconsin milk meet the requirements of the model milk ordinance as Grade A pasteurized milk and certified by yourself as meeting the requirements and selling that milk out of the State, you don't feel you are putting insanitary milk off on those people, do you?

Mr. Hanson: I object to immaterial how he feels.

The Court: Can you answer it, sir? A. I could answer it this way: We take pride in our work in Wisconsin and any information we might forward to any health department will be the information as exact as we possibly can get it.

Mr. Geffs: Q. Now, the receiving area that receives this Wisconsin milk, they will make inquiries from the United States Public Health Service, is that true? A. Yes, sir.

Q. And the United States Public Health Service will give a rating on the efficiency of your inspection
370 here in Wisconsin, is that true? A. On the efficiency of our certification and the efficiency of the inspection work by the Department of Agriculture.

Q. If it rates 90 per cent or better then in your judgment the people in the foreign states are perfectly safe in accepting milk from Wisconsin?

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A. That is our feeling, yet it is the prerogative of those folks whether or not they will accept it.

Mr. Geffs: That is all.

Redirect Examination by Mr. Hanson.

In my opinion the city of Madison has an efficient inspection system. As stated in my earlier testimony the spot check of the U. S. Public Health Service is not to aid local inspection but is an evaluation of the enforcement procedures.

The Chicago milk shed extends over a wide area. I cannot give you the number of states.

371 I understand that Exhibit 3 is the rating of the whole Chicago milk shed, as that is the way the letter reads.

372 It is possible that a spot check might not include the Dean farms and pasteurization plants.

(Witness reads Exhibit 43 out loud).

373 The letter (Exhibit 43) states that it is a rating of the whole Chicago milk shed. It is possible that there may not have been any farms included which supply Hawthorne Melody Dairy and it is possible that pasteurization plants might not have been included.

374 A. The background to this is the fact that this ordinance (U. S. Model Milk Ordinance) is reviewed every two to five years by an advisory committee. This advisory committee consists of outstanding men in the public health and industry and these men receive the comments from various health departments and other agencies having milk control work. With the comments they receive, the ordinance is revised

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and passed upon by the advisory committee and recommended to the United States Public Health Service which, in turn, recommends it to the local people interested.

Q. Has the United States Public Health Service recommended Exhibit 2? A. This ordinance, as it stands today, has been passed by the advisory committee.

Q. But not the United States Public Health Service? A. And the United States Public Health service will follow through on its recommendation.

Q. But you don't know when that recommendation will be? A. To my knowledge thaere is only one revision or one change which may be made or will be made, and that is in Item 8-R. The last paragraph in Item 8-R will be changed to a footnote.

Q. My point is it has not been recommended by the United States Public Health Service? A. Yes.

Q. I though you said it was recommended by the advisory committee? A. And the United States Public Health Service followed through.

375 Q. They have followed through already? A. Yes, that information has been given to me.

I testified as to the possibilities that the Dean farms and Hawthorne Melody farms might have been missed in a spot check. I cannot answer as to the probabilities.

Milk sold in Madison today could not be labelled as Grade A under the U. S. model code but it is my understanding that the local health department is bringing their producing farms and plants up so that they can obtain a Grade A label.

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376 But they have not reached that stage at the present time.

MR. STARR NICHOLS, called as a witness in behalf of the defendants, testified as follows:

I live in Madison; am assistant director of the Wisconsin State Laboratory of Hygiene.

377 I am professor of Sanitary Chemistry at University of Wisconsin; have Ph.D. degree, then connected with State Laboratories since 1916. The State Laboratory make analyses for physicians and private citizens in the control of public health in the state.

378 There are two classes in which I give lectures concerning sanitation of milk.

Milk is an important food, susceptible to contamination. In our laboratory we sterilize and kill all organisms present.

379 The air is full of bacteria. Milk should be pasteurized. But there should be other safeguards, healthy cows, produced in a clean manner, refrigerated so that bacteria can not grow.

I think it is necessary to exercise constant and close supervision over cattle and the place where the milk is produced and the place where processed.

An ordinance is not sufficient. It must be enforced. It is not unreasonable for Madison to require inspection of plants and farms.

Madison could not rely upon checks made by inspectors of other producing areas unless they know how these inspections are made, how frequently these inspections are made and who they are made by.

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381 I think pasteurization plants should be within a reasonable distance of Madison. Farms should be within a reasonable distance, because you have better control over production.

Within reason the pasteurization plant have some relation to the farms that produce their milk, but with modern refrigeration that is not so important.

The bacteria tests are the direct count and the standard agar plate count and methylene blue count, resazurin test.

382 Q. What have you to say as to the relative merits of the plate count as distinguished from the methylene blue test? A. The methylene blue test, to me, is a quick test which has much merit and the agar plate count is still considered the better of the two if you have the facilities for making the one or the other. The direct count, to me, on raw milk is probably more indicative of the quality of that milk than either one of the two others.

Cross Examination by Mr. Geffs.

It would be no detriment to the milk supply if all of the above tests were made to determine the bacteria count.

What I have said about milk being easily contaminated is also true of fresh meat. Fresh meat will be attacked by microorganisms if it isn't preserved or sterilized.

383 I have never been a health director of any city. I have one inspector on my staff which inspects the University supply of milk.

Q. Is that milk Grade A milk used on the Uni-

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versity Campus? A. I don't know exactly what that milk is. It tests quite satisfactorily most of the time.

Certified pasteurized milk is the highest grade.

384 The next would be Grade A pasteurized milk; next Grade B pasteurized milk but I wouldn't want to use that necessarily.

It is my understanding that Grade A pasteurized milk is sold in Madison today.

I don't know what labels are on the bottles. I don't know whether the Madison Ordinance is being enforced.

385 Defendants' original answer marked Exhibit 44 received in evidence.

386 Madison Milk Ordinance of August 27, 1949 marked Exhibit 45 received in evidence.

Testimony closed.

405 EXHIBIT 1.

PUBLIC HEALTH BULLETIN.

No. 220.

(1939 Edition)

UNITED STATES PUBLIC HEALTH SERVICE MILK ORDINANCE.

(This unabridged form of the ordinance should be adopted only where the short enabling form in part I is not considered legal.)

An ordinance defining "milk" and certain "milk products," "milk producer," "pasteurization," etc., prohibiting the sale of adulterated and misbranded milk and milk products, requiring permits for the

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sale of milk and milk products, regulating the inspection of dairy farms and milk plants, the examination, grading, labeling, placarding, pasteurization, regrading, distribution, and sale of milk and milk products, providing for the publishing of milk grades, the construction of future dairies and milk plants, the enforcement of this ordinance, and the fixing of penalties.

Be it ordained by the.....of the city of .....as follows:

Section 1. *Definitions.*—The following definitions shall apply in the interpretation and the enforcement of this ordinance:

A. *Milk.*—Milk is hereby defined to be the lacteal secretion obtained by the complete milking of one or more healthy cows, excluding that obtained within 15 days before and 5 days after calving, or such longer period as may be necessary to render the milk practically colostrum free; which contains not less than 8 percent of milk solids not fat, and not less than 3¼ percent of milk fat.

* * *

B. *Milk or butter fat.*—Milk fat or butter fat is
406 the fat of milk.

C. *Cream and sour cream*—Cream is a portion of milk which contains less than 18 percent milk fat. Sour cream is cream the acidity of which is more than 0.20 percent, expressed as lactic acid.

D. *Skimmed milk.*—Skimmed milk is milk from which a sufficient portion of milk fat has been removed to reduce its milk-fat percentage to less than 3¼ percent.

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E. *Milk or skimmed-milk beverage.*—A milk beverage or a skimmed-milk beverage is a food compound or confection consisting of milk or skimmed milk, as the case may be, to which has been added a sirup or flavor consisting of wholesome ingredients.

F. *Buttermilk.*—Buttermilk is a product resulting from the churning of milk or cream, or from the souring or treatment by a lactic acid or other culture of milk, skimmed milk, reconstituted skimmed milk, evaporated or condensed milk or skimmed milk, or milk or skimmed-milk powder. It contains no less than 8 percent of milk solids not fat.

G. *Vitamin D milk.*—Vitamin D milk is milk the vitamin D content of which has been increased by a method and in an amount approved by the health officer.

H. *Reconstituted or recombined milk and cream.*—Reconstituted or recombined milk is a product resulting from the recombining of milk constituents with water, and which complies with the standards for milk fat and solids not fat of milk as defined herein. Reconstituted or recombined cream is a product resulting from the combination of dried cream, butter, or butter fat with cream, milk, skimmed milk, or water.

I. *Goat milk.*—Goat milk is the lacteal secretion, free from colostrum, obtained by the complete milking of healthy goats, and shall comply with all the requirements of this ordinance. The word "cows" shall be interpreted to include goats.

Q. *Homogenized milk.*—Homogenized milk is milk which has been treated in such manner as to insure

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break-up of the fat globules to such an extent that after 48 hours storage no visible cream separation occurs on the milk and the fat percentage of the top 100 cc. of milk in a quart bottle, or of proportionate volumes in containers of other sizes, does not differ by more than 5 percent of itself from the fat percentage of the remaining milk as determined after thorough mixing.

K. *Milk products.*—Milk products shall be taken to mean and include cream, sour cream, homogenized milk, goat milk, vitamin D milk, buttermilk, skimmed milk, reconstituted or recombined milk and cream,
407 milk beverages, skimmed-milk beverages, and any other product made by the addition of any substance to milk or any of these products and used for similar purposes and designated as a milk product by the health officer.

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L. *Pasteurization.*—The terms "pasteurization," "pasteurized," and similar terms shall be taken to refer to the process of heating every particle of milk or milk products to at least 143° F., and holding at such temperature for at least 30 minutes., or to at least 160° F., and holding at such temperature for at least 15 seconds, in approved and properly operated equipment; *Provided,* That nothing contained in this definition shall be construed as disbarring and other process which has been demonstration to be equally efficient and is approved by the State health authority.

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M. *Adulterated milk and milk products.*—Any milk or milk product which contains any unwholesome substance, or which if defined in this ordinance does not conform with its definition, or which carries a grade label unless such grade label has been awarded by the health officer and not revoked, shall be deemed adulterated and misbranded.

• • •

N. *Milk producer.*—A milk producer is any person who owns or controls one or more cows a part or all of the milk or milk products from which is sold or offered for sale.

O. *Milk distributor.*—A milk distributor is any person who offers for sale or sells to another any milk or milk products for human consumption as such.

P. *Dairy or dairy farm.*—A dairy or dairy farm is any place or premises where one or more cows are kept, a part or all of the milk or milk products which is sold or offered for sale.

408 Q. *Milk plant.*—A milk plant is any place or premises or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, or prepared for distribution.

R. *Health Officer.*—The term "health officer" shall mean the health authority of the city of ....., or his authorized representative.

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S. *Average bacterial plate count, direct microscopic count, reduction time, and cooling temperature.*—Average bacterial plate count and average direct microscopic count shall be taken to mean the logarithmic

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average, and average reduction time, and average cooling temperature shall be taken to mean the arithmetic average, of the respective results of the last four consecutive samples, taken upon separate days, irrespective of the date of grading or regrading.

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T. *Grading period.*—The grading period shall be such period of time as the health officer may designate within which grades shall be determined for all milk and milk products, provided that the grading period shall in no case exceed 6 months.

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U. *Person.*—The word "person" as used in this ordinance shall mean "person, firm, corporation, or association."

V. *And/or.*—Where the term "and/or" is used "and" shall apply where possible, otherwise "or" shall apply.

409 Sec. 2. *The sale of adulterated milk, or ungraded milk or milk products prohibited.*—No person shall within the city of ....., or its police jurisdiction, produce, sell, offer, or expose for sale, or have in possession with intent to sell, any milk or milk product which is adulterated, misbranded, or ungraded. It shall be unlawful for any person, elsewhere than in a private home, to have in possession any adulterated, misbranded, or ungraded milk or milk product.

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Sec. 3. *Permits.*—It shall be unlawful for any person to bring into or receive into the city of ....., or its police jurisdiction, for sale, or to sell, or offer

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for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product defined in this ordinance, who does not possess a permit from the health officer of the city of .....

Only a person who complies with the requirements of this ordinance shall be entitled to receive and retain such a permit.

Such a permit may be suspended by the health officer, or revoked after an opportunity for a hearing by the health officer, upon the violation by the holder of any of the terms of this ordinance.

• • •

Sec. 4. *Labeling and placarding.*—All bottles, cans, packages, and other containers enclosing milk or any milk product defined in this ordinance shall be plainly labeled or marked with (1) the name of the contents as given in the definitions in this ordinance; (2) the grade of the contents; (3) the word "pasteur-
410 ized" only if the contents have been pasteurized; (4) the word "raw" only if the contents are raw; (5) the phrase "for pasteurization" if the contents are to be pasteurized; (6) the name of the producer if the contents are raw, and the name of the plant at which the contents were pasteurized, if the contents are pasteurized: and (7) in the case of Vitamin D milk, the designation "Vitamin D Milk" and the source of the Vitamin D. The label or mark shall be in letters of a size, kind, and color approved by the health officer and shall contain no marks or words which are misleading.

Every restaurant, cafe, soda fountain, or other

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establishment serving milk or milk products shall display at all times, in a place designated by the health officer, a notice approved by the health officer, stating the lowest grade of milk and/or milk products served.[4]

12 Sec. 5. *Inspection of dairy farms and milk plants for the purpose of grading or regrading.*—At least once during each grading period the health officer shall inspect all dairy farms and all milk plants whose milk or milk products are intended for consumption within the city of ....., or its police jurisdiction. In case the health officer discovers the violation of any item of sanitation, he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied, but not before the lapse of 3 days; and the second inspection shall be used in determining the grade of milk and/or milk products. Any violation of the same item of this ordinance on two consecutive inspections shall call for immediate degrading.

One copy of the inspection report shall be posted by the health officer in a conspicuous place upon an inside wall of one of the dairy farm or milk plant buildings, and said inspection report shall not be defaced or removed by any person except the health officer. Another copy of the inspection report shall be filed with the records of the health department.

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Sec. 6. *The examination of milk and milk prod-*
417 *ucts.*—During each grading period at least four sam-

[4]Cities in which only grade A pasteurized milk or only certified milk and grade A pasteurized milk are permitted to be sold may delete this paragraph and nevertheless be recognized as having adopted this ordinance.

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ples of milk and cream from each dairy farm and each milk plant shall be taken on separate days and examined by the health officer. Samples of other milk products may be taken and examined by the health officer as often as he deems necessary. Samples of milk and milk products from stores, safes, soda fountains, restaurants, and other places where milk or milk products are sold shall be examined as often as the health officer may require. Bacterial plate counts and direct microscopic counts shall be made in conformity with the latest standard methods recommended by the American Public Health Association.[5] Examinations may include such other chemical and physical determinations as the health officer may deem necessary for the detection of adulteration, these examinations to be made in accordance with the latest standard methods of the American Public Health Association and the Association of Official Agricultural Chemists.[5] Samples may be taken by the health officer at any time prior to the final delivery of the milk or milk products. All proprietors of stores, cafes, restaurants, soda fountains, and other similar places shall furnish the health of-

[5]Municipalities in which the adoption of legislation by reference is not considered legal may substitute the following wording: "• • • in conformity with the regulations of the health officer (or board of health)." If the regulations then adopted by the health officer are equivalent to those contained in the reference thus replaced, they will not be considered as constituting a downward revision of the U. S. Public Health Service milk ordinance.

All other references in this ordinance to standards and methods not specifically described may be treated in the same manner, such as the requirements of the American Association of Medical Milk Commissions under the definition of certified raw milk, the requirements of the Bureau of Animal Industry relative to accredited herds and modified accredited areas in item 1r, and the U. S. Public Health Service milk code in section 15.

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ficer, upon his request, with the names of all distributors from whom their milk and milk products are obtained. Bio-assays of the vitamin D content of vitamin D milk shall be made when required by the health officer in a laboratory approved by him for such examinations.

Whenever the average bacterial count, the average reduction time, or the average cooling temperature falls beyond the limit for the grade then held, the health officer shall send written notice thereof to the person concerned, and shall take an additional sample, but not before the lapse of 3 days, for determining a new average in accordance with section 1 (S). Violation of the grade requirement by the new average or by any subsequent average during the remainder of the current grading period shall call for immediate degrading or suspension of the permit, unless the last individual result is within the grade limit.

* * *

423 Sec. 7. *The grading of milk and milk products.*— At least once every 6 months the health officer shall announce the grades of all milk and milk products delivered by all producers or distributors and ultimately consumed within the city of ....., or its police jurisdiction. Said grades shall be based upon the following standards, the grading of milk products being identical with the grading of milk except that the bacterial standards shall be doubled in the case of cream, and omitted in the case of sour cream and buttermilk. Vitamin D milk shall be only

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of grade A or grade B pasteurized, certified, or grade A raw quality.

• • •

424 *Certified milk-raw.*—Certified milk-raw is raw milk which conforms with the requirements of the American Association of Medical Milk Commissions[6] in force at the time of production and is produced under
425 the supervision of a medical milk commission and of the State board of health or of the city or county health officer of .....

• • •

Grade A raw milk.—Grade A raw milk is raw milk the average bacterial plate count of which as determined under sections 1 (S) and 6 of this ordinance does not exceed 50,000 per cubic centimeter, or the average direct microscopic count of which does not exceed 50,000 per cubic centimeter if clumps are counted or 200,000 per cubic centimeter if individual organisms are counted, or the average reduction time of which is not less than 8 hours: *Provided*, That if it is to be pasteurized the corresponding limits shall be 200,000 per cubic centimeter, 200,000 per cubic centimeter, 800,000 per cubic centimeter, and 6 hours, respectively; and which is produced upon dairy farms conforming with all of the following items of sanitation.

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ITEM 1r. *Cows, tuberculosis and other diseases.*—Except as provided hereinafter, a tuberculin test of all herds and additions thereto shall be made before

[6]See footnote 5, p. 7.

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any milk therefrom is sold, and at least every 12 months thereafter, by a licensed veterinarian approved by the State livestock sanitary authority. Said tests shall be made and reactors disposed of in accordance with the requirements approved by the United States Department of Agriculture, Bureau of Animal Industry,[6] for accredited herds. A certificate signed by the veterinarian or attested to by the health officer and filed with the health officer shall be evidence of the above test: *Provided*, That in modified accredited counties in which the modified accredited area plan is applied to the dairy herds the modified accredited area system approved by the United States Bureau of Animal Industry[6] shall be accepted in lieu of annual testing.

Within .....[7] years after the adoption of this ordinance all milk and milk products consumed raw shall be from herds or additions thereto which have been found free from Bang's disease, as shown by blood serum tests for agglutinins against *Brucelal abortus* made in a laboratory approved by the health officer. All such herds shall be retested at least every 12 months and all reactors removed from the herd.
426 A certificate identifying each animal by number, and signed by the laboratory making the test, shall be evidence of the above test.

Cows which show an extensive or entire induration of one or more quarters of the udder upon physical examination, whether secreting abnormal milk or not,

[6]See footnote 5, p. 7.

[7]The number should be inserted when the ordinance is adopted. It should not exceed 5 years if the community wishes to be recognized as having adopted this ordinance.

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shall be permanently excluded from the milking herd. Cows giving bloody, stringy, or otherwise abnormal milk, but with only slight induration of the udder, shall be excluded from the herd until re-examination shows that the milk has become normal.

For other diseases such tests and examinations as the health officer may require shall be made at intervals and by methods prescribed by him, and any diseased animals or reactors shall be disposed of as he may require.

• • •

427 ITEM 2r. *Dairy barn, lighting.*—A dairy or milking barn shall be required and in such sections thereof where cows are milked windows shall be provided and kept clean and so arranged as to insure adequate light properly distributed, and when necessary shall be provided with adequate supplementary artificial light.

• • •

ITEM 3r. *Dairy barn, air space and ventilation.*—Such sections of all dairy barns where cows are kept or milked shall be well ventilated and shall be so arranged as to avoid overcrowding.

• • •

428 ITEM 4r. *Dairy barn, floors.*—The floors and gutters of such part of all dairy barns in which cows are milked shall be constructed of concrete or other approved impervious and easily cleaned material, provided that if the milk is to be pasteurized tight wood may be used, shall be graded to drain properly, and shall be kept clean and in good repair. No horses, pigs, fowl, calves, etc., shall be permitted in parts of the barn used for milking.

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431 ITEM 5r. *Dairy barn, walls and ceilings.*—The walls and ceilings of all dairy barns shall be whitewashed once each year or painted once every 2 years, or oftener, if necessary, or finished in an approved manner, and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are milked the ceiling shall be tight. If the feed room adjoins the milking space, it shall be separated therefrom by a dust-tight partition and door. No feed shall be stored in the milking portion of the barn.

* * *

432 ITEM 6r. *Dairy barn, cowyard.*—All cowyards shall be graded and drained as well as practicable and kept clean.

* * *

433 ITEM 7r. *Manure disposal.*—All manure shall be removed and stored or disposed of in such manner as best to prevent the breeding of flies therein or the access of cows to piles thereof.

* * *

435 ITEM 8r. *Milk house or room, construction.*—There shall be provided a milk house or milk room in which the cooling, handling, and storing of milk and milk products and the washing, bactericidal treatment, and storing of milk containers and utensils shall be done. (*a*) The milk house or room shall be provided with a tight floor constructed of concrete or other impervious material, in good repair, and graded to provide proper drainage. (*b*) It shall have wall and ceilings of such construction as to permit easy cleaning, and shall be well painted or finished in an ap-

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proved manner. (*c*) It shall be well lighted and ventilated. (*d*) It shall have all openings effectively screened including outward-opening, self-closing doors, unless other effective means are provided to prevent the entrance of flies. (*e*) It shall be used for no other purposes than those specified above except as may be approved by the health officer; shall not open directly into a stable or into any room used for domestic purposes; shall, unless the milk is to be pasteurized, have water piped into it; shall be provided with adequate facilities for the heating of water for the cleaning of utensils; shall be equipped with two-compartment stationary wash and rinse vats, except that in the case of retail raw milk, if chlorine is employed as the principal bactericidal treatment, the three-compartment type must be used; and shall, unless the milk is to be pasteurized, be partitioned to separate the handling of milk and the storage of cleansed utensils from the cleaning and other operations, which shall be so located and conducted as to prevent any contamination of the milk or of cleaned equipment.

* * *

443 Item 9r. *Milk house or room, cleanliness and flies.* —The floors, walls, ceilings, and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

* * *

444 Item 10r. *Toilet.*—Every dairy farm shall be provided with one or more sanitary toilets conveniently located and properly constructed, operated, and main-

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tained, so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply.

• • •

449 Item 11r. *Water supply.*—The water supply for the milk room and dairy barn shall be properly located, constructed, and operated, and shall be easily accessible, adequate, and of a safe sanitary quality.

• • •

456 Item 12r. *Utensils, construction.*—All multi-use containers or other utensils used in the handling, storage, or transportation of milk or milk products must be made of smooth nonabsorbent material and of such construction as to be easily cleaned, and must be in good repair. Joints and seams shall be soldered flush. Woven wire cloth shall not be used for straining milk. All milk pails shall be of a small-mouth design approved by the health officer. The manufacture, packing, transportation, and handling of single-device containers and container caps and covers shall be conducted in a sanitary manner.

• • •

457 Item 13r. *Utensils, cleaning.*—All multi-use containers, equipment, and other utensils used in the handling, storage, or transportation of milk and milk products must be thoroughly cleaned after each usage.

• • •

Item 14r. *Utensils, bactericidal treatment.*—All multi-use containers, equipment, and other utensils used in the handling, storage, or transportation of milk or milk products shall between each usage be

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subjected to an approved bactericidal process with steam, hot water, chlorine, or hot air.

• • •

463 Item 15r. *Utensils, storage.*—All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall be stored so as not to become contaminated before being used.

• • •

464 Item 16r. *Utensils, handling.*—After bactericidal treatment no container or other milk or milk product utensil shall be handled in such manner as to permit any part of any person or his clothing to come in contact with any surface with which milk or milk products come in contact.

• • •

Item 17r. *Milking, udders and teats, abnormal milk.*—The udders and teats of all milking cows shall be clean and rinsed with a bactericidal solution at the time of milking. Abnormal milk shall be kept out of the milk supply and shall be so handled and disposed of as to preclude the infection of the cows and the contamination of milk utensils.

465 Item 18r. *Milking, flanks.*—The flanks, bellies, and tails of all milking cows shall be free from visible dirt at the time of milking.

• • •

Item 19r. *Milkers' hands.*—Milkers' hands shall be clean, rinsed with a bactericidal solution, and dried with a clean towel immediately before milking and following any interruption in the milking operation.

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Wet-hand milking is prohibited. Convenient facilities shall be provided for the washing of milkers' hands.

• • •

466 Item 20r. *Clean clothing.*—Milkers and milk handlers shall wear clean outer garments while milking or handling milk, milk products, containers, utensils, or equipment.

• • •

Item 21r. *Milk stools.*—Milk stools shall be kept clean.

• • •

467 Item 22r. *Removal of milk.*—Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained or poured in the dairy barn.

• • •

Item 23r. *Cooling.*—Milk must be cooled immediately after completion of milking to 50° F. or less, and maintained at that average temperature, as defined in section 1 (S), until delivery. If milk is delivered to a milk plant or receiving station for pasteurization or separation, it must be delivered within 2 hours after completion of milking or cooled to 70° F. or less and maintained at that average temperature until delivered.

• • •

471 Item 24r. *Bottling and capping.*—Milk and milk products shall be bottled from a container with a readily cleanable valve, or by means of an approved bottling machine.

472 Bottles shall be capped by machine. Caps or cap stock shall be purchased in sanitary containers and kept therein in a clean dry place until used.

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Item 25r. *Personnel, health.*—The health officer or
➪ a physician authorized by him shall examine and take a careful morbidity history of every person connected with a retail raw dairy, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of milk, milk products, containers, or equipment. If such examination or history suggests that such person may be a carrier of or infected with the organisms of typhoid or paratyphoid fever or any other communicable diseases likely to be transmitted through milk, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by him or by the State health authorities for such examinations, and if the results justify such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the health officer may require for the purpose of determining freedom from infection.

* * *

473 Item 26r. *Miscellaneous.*—All vehicles used for the transportation of milk or milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles used for the transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for load-

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ing and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed.

The immediate surroundings of the dairy shall be kept in a neat, clean condition.

• • •

474 *Grade B raw milk.*—Grade B raw milk is raw milk which violates the bacterial standard and/or the abortion testing requirement for grade A raw milk, but which conforms with all other requirements for grade A raw milk, and has an average bacterial plate count not exceeding 1,000,000 per cubic centimeter, or an average direct microscopic count not exceeding 1,000,000 per cubic centimeter if clumps are counted or 4,000,000 per cubic centimeter if individual organisms are counted, or an average reduction time of not less than 3½ hours, as determined under sections 1 (S) and 6.

Grade C raw milk.—Grade C raw milk is raw milk which violates any of the requirements for grade B raw milk.

Certified milk-pasteurized.—Certified milk-pasteurized is certified milk-raw which has been pasteurized, cooled, and bottled in a milk plant conforming with the requirements for grade A pasteurized milk.

Grade A pasteurized milk.—Grade A pasteurized milk is grade A raw milk, with such exceptions

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as are indicated if the milk is to be pasteurized, which has been pasteurized, cooled, and bottled in a milk plant conforming with all of the following items of sanitation and the average bacterial plate count of which at no time after pasteurization and until delivery exceeds 30,000 per cubic centimeter, as determined under sections 1 (S) and 6.

The grading of a pasteurized milk supply shall include the inspection of receiving and collecting stations with respect to items 1p to 15p, inclusive, and 17p, 19p, 22p, and 23p, except that the partitioning requirement of item 5p shall not apply.

• • •

475 Item 1p. *Floors.*—The floors of all rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall be constructed of concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained, provided with trapped drains, and kept clean.

• • •

476 Item 2p. *Walls and ceilings.*—Walls and ceilings of rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall have a smooth, washable, light-colored surface and shall be kept clean.

• • •

Item 3p. *Doors and windows.*—Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened and doors shall be self-closing.

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477 Item 4p. *Lighting and ventilation.*—All rooms shall be well lighted and ventilated.

• • •

Item 5p. *Miscellaneous protection from contamination.*—The various milk-plant operations shall be so located and conducted as to prevent any contamination of the milk or of the cleaned equipment. All means necessary for the elimination of flies shall be used. There shall be separate rooms for (*a*) the pasteurizing, processing, cooling, and bottling operations, and (*b*) the washing and bactericidal treatment of containers. Cans of raw milk shall not be unloaded directly into the pasteurizing room. Pasteurized milk or milk products shall not be permitted to come in contact with equipment with which unpasteurized milk or milk products have been in contact, unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment. Rooms in which milk, milk products, cleaned utensils, or containers are handled or stored shall not open directly into any stable or living quarters. The pasteurization
478 plant shall be used for no other purposes than the processing of milk and milk products and the operations incident thereto, except as may be approved by the health officer.

• • •

479 Item 6p. *Toilet facilities.*—Every milk plant shall be provided with toilet facilities conforming with the ordinances of the city of ..... Toilet rooms shall not open directly into any room in which milk, milk products, equipment, or containers are handled or stored. The doors of all toilet rooms shall be self-

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closing. Toilet rooms shall be kept in a clean condition, in good repair, and well ventilated. In case privies or earth closets are permitted and used, they shall be separate from the building, and shall be of a sanitary type constructed and operated in conformity with the requirements of item 10r, grade A raw milk.

• • •

480 Item 7p. *Water supply.*—The water supply shall be easily accessible, adequate, and of a safe, sanitary quality.

• • •

Item 8p. *Hand-washing facilities.* — Convenient hand-washing facilities shall be provided, including warm running water, soap, and approved sanitary towels. The use of a common towel is prohibited.

• • •

481 Item 9p. *Sanitary piping.*—All piping used to conduct milk or milk products shall be "sanitary milk piping" of a type which can be easily cleaned with a brush. Pasteurized milk and milk products shall be conducted from one piece of equipment to another only through sanitary milk piping.

• • •

482 Item 10p. *Construction and repair of containers and equipment.*—All multi-use containers and equipment with which milk or milk products come in contact shall be constructed in such manner as to be easily cleaned and shall be kept in good repair. The manufacture, packing, transportation, and handling of single-service containers and container caps

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and covers shall be conducted in a sanitary manner.

• • •

484 Item 11p. *Disposal of wastes.*—All wastes shall be properly disposed of.

• • •

Item 12p. *Cleaning and bactericidal treatment of containers and equipment.*—All milk and milk products containers and equipment, except single-service containers, shall be thoroughly cleaned after each usage. All containers shall be subjected to an approved bactericidal process after each cleaning and all equipment immediately before each usage. When empty and before being returned to a producer by a milk plant each container shall be effectively cleaned and subjected to bactericidal treatment.

• • •

487 Item 13p. *Storage of containers and equipment.*—After bactericidal treatment all bottles, cans, and other multi-use milk or milk-products containers and equipment shall be stored in such manner as to be protected from contamination.

• • •

Item 14p. *Handling of containers and equipment.*—Between bactericidal treatment and usage, and during usage, containers and equipment shall not be handled or operated in such manner as to permit contamination of the milk.

• • •

488 Item 15p. *Storage of caps, parchment paper, and single-service containers.*—Milk-bottle caps or cap stock, parchment paper for milk cans, and single-service containers shall be purchased and stored only

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in sanitary tubes and cartons, respectively, and shall be kept therein in a clean dry place.

Item 16p. *Pasteurization.*—Pasteurization shall be performed as described in section 1 (L) of this ordinance.

• • •

526 Item 17p. *Cooling.*—All milk and milk products received for pasteurization shall immediately be cooled in approved equipment to 50° F. or less and maintained at that temperature until pasteurized, unless they are to be pasteurized within 2 hours after receipt; and all pasteurized milk and milk products shall be immediately cooled in approved equipment to an average temperature of 50° F. or less, as defined in section 1 (S), and maintained thereat until delivery.

• • •

535 Item 18p. *Bottling.*—Bottling of milk and milk products shall be done at the place of pasteurization in approved mechanical equipment.

• • •

536 Item 19p. *Overflow milk.*—Overflow milk or milk products shall not be sold for human consumption.

• • •

Item 20p. *Capping.*—Capping of milk and milk products shall be done by approved mechanical equipment. Hand capping is prohibited. The cap or cover shall cover the pouring lip to at least its largest diameter.

• • •

537 Item 21p. *Personnel, health.*—The health officer or a physician authorized by him shall examine and take

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a careful morbidity history of every person connected with a pasteurization plant, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of milk, milk products, containers, or equipment. If such examination or history suggests that such person may be a carrier of or infected with the organisms of typhoid or paratyphoid fever or any other communicable diseases likely to be transmitted through milk, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by him or by the State health authorities for such examinations, and if the results justify such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the health officer may require for the purpose of determining freedom from infection.

Item 22p. *Personnel, cleanliness.*—All persons coming in contact with milk, milk products, containers, or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

• • •

538 Item 23p. *Miscellaneous.*—All vehicles used for the transportation of milk or milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles used for the transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size

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necessary to pass the delivery man may be permitted in the sides or back for loading and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed.

The immediate surroundings of the milk plant shall be kept in a neat, clean condition.

Grade B pasteurized milk.—Grade B pasteurized milk is pasteurized milk which violates the bacterial standard for Grade A pasteurized milk and/or the provision of lip-cover caps of item 20p and/or the requirement that grade A raw milk be used, but which conforms with all other requirements for grade A pasteurized milk, has been made from raw milk of not less than grade B quality, and has an average bacterial plate count after pasteurization and before delivery not exceeding 50,000 per cubic centimeter, as determined under sections 1 (S) and 6.

Grade C pasteurized milk.—Grade C pasteurized milk is pasteurized milk which violates any of the requirements for grade B pasteurized milk.

SEC. 8. *Grades of milk and milk products which may be sold.*—From and after 12 months from the date on which this ordinance takes effect no milk or milk products shall be sold to the final consumer or to restaurants, soda fountains, grocery stores, or similar establishments except[8]: *Pro-*

[8]See footnote 2, p. 2.

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vided, That when any milk distributor fails to qualify for one of the above grades the health officer is
539 authorized to revoke his permit,[9] or in lieu thereof to degrade his product and permit its sale during a temporary period not exceeding 30 days or in emergencies such longer period as he may deem necessary.

Sec. 9. *Supplementary grading prescribed and regrading authorized.*—If, at any time between the regular announcements of the grades of milk or milk products, a lower grade shall become justified, in accordance with sections 5, 6, and 7 of this ordinance, the health officer shall immediately lower the grade of such milk or milk products, and shall enforce proper labeling and placarding thereof.

Any producer or distributor of milk or milk products the grade of which has been lowered by the health officer, and who is properly labeling his milk and milk products, may at any time make application for the regrading of his product.

Upon receipt of a satisfactory application, in case the lowered grade is the result of an excessive average bacterial plate count, direct microscopic count, reduction time, or cooling temperature, the health officer shall take further samples of the applicant's output, at a rate of not more than two samples per week. The health officer shall regrade the milk or milk products upward whenever the average of the last four sample results indicates the necessary quality, but not before the lapse of 2 weeks from the date of degrading.

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[9]See footnote 2, p. 2.

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In case the lowered grade of the applicant's product is due to a violation of an item of the specifications prescribed in section 7, other than average bacterial plate count, direct microscopic count, reduction time, or cooling temperature, the said application must be accompanied by a statement signed by the applicant to the effect that the violated item of the specifications has been conformed with. Within 1 week of the receipt of such an application and statement the health officer shall make a reinspection of the applicant's establishment, and thereafter as many additional reinspections as he may deem necessary to assure himself that the applicant is again complying with the higher grade requirements, and, in case the findings justify, shall regrade the milk or milk products upward; but not before the lapse of 2 weeks from the date of degrading.

540 Sec. 10. *Transferring or dipping milk; delivery containers; handling of more than one grade; delivery of milk at quarantined residences.*—Except as permitted in this section, no milk producer or distributor shall transfer milk or milk products from one container to another on the street, or in any vehicle or store, or in any place except a bottling or milk room especially used for that purpose. The sale of dip milk is hereby prohibited.

All pasteurized milk and milk products shall be placed in their final delivery containers in the plant in which they are pasteurized, and all raw milk and milk products sold for consumption in the raw state shall be placed in their final delivery containers at the farm at which they are produced. Milk and milk

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products sold in the distributor's containers in quantities less than 1 gallon shall be delivered in standard milk bottles or in single-service containers. It shall be unlawful for hotels, soda fountains, restaurants, groceries, and similar establishments to sell or serve any milk or milk product except in the original container in which it was received from the distributor or from a bulk container equipped with an approved dispensing device: *Provided,* That this requirement shall not apply to cream consumed on the premises, which may be served from the original bottle or from a dispenser approved for such service.

It shall be unlawful for any hotel, soda fountain, restaurant, grocery, or similar establishment to sell or serve any milk or milk products which have not been maintained, while in its possession, at a temperature of 50° F. or less.

No milk or milk products shall be permitted to come in contact with equipment with which a lower grade of milk or milk products has been in contact unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment.

541 Bottled milk or milk products, if stored in water, shall be so stored that the tops of the bottles will not be submerged.

It shall be the duty of all persons to whom milk or milk products are delivered to clean thoroughly the containers in which such milk or milk products are delivered before returning such containers. Apparatus, containers, equipment, and utensils used in the handling, storage, processing, or transporting of milk or milk products shall not be used for any other purpose without the permission of the health officer.

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The delivery of milk or milk products to and the collection of milk or milk products containers from residences in which cases of communicable disease transmissible through milk supplies exist shall be subject to the special requirements of the health officer.

543 Sec. 11. *Milk and milk products from points beyond the limits of routine inspection.*—Milk and milk products from points beyond the limits of routine inspection of the city of.....may not be sold in the city of....., or its police jurisdiction, unless produced and/or pasteurized under provisions equivalent to the requirements of this ordinance: *Provided,* That the health officer shall satisfy himself that the health officer having jurisdiction over the production and processing is properly enforcing such provisions.

This section is intended to permit the health officer to bar milk and milk products shipped in from great distances unless he can assure himself that they meet the provisions of the ordinance. Under no conditions should the health officer authorize the receipt of such shipments if arrangements cannot be made for supervision, unless an emergency exists, in which case permission should be given for its receipt, provided it is labeled "ungraded milk" when distributed.

It is suggested that the health officer approve milk or milk products from distance points without his inspection if they are produced and processed under regulations equivalent to those of this ordinance, and if the milk or milk products have been awarded by the State control agency a rating of 90 percent or more on the basis of the Public Health Service rating method.

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Section 12. *Future Dairies and Milk Plants.*—All dairies and milk plants from which milk or milk products are supplied to the city of.....which are hereafter constructed, reconstructed, or extensively altered shall conform in their construction to the requirements of this ordinance for grade A dairy farms producing milk for consumption in the raw state, or for grade A pasteurization plants, respectively: *Provided*, That the requirement of a two-room milk house shall be waived in the case of dairies the milk from which is to be pasteurized. Properly prepared plans for all dairies and milk plants which are hereafter constructed, reconstructed, or extensively
544 altered shall be submitted to the health officer for approval before work is begun. In the case of milk plants signed approval shall be obtained from the health officer and/or the State health department.

• • •

Sec. 13. *Notification of disease.*—Notice shall be sent to the health officer immediately by any producer or distributor of milk or milk products upon whose dairy farm or in whose milk plant any infectious, contagious, or communicable disease occurs.

Sec. 14. *Procedure when infection suspected.* — When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of milk or milk products, the health officer is authorized to require any or all of the following measures: (1) The immediate exclusion of that person from milk handling, (2) the immediate exclusion of the milk supply concerned from dis-

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tribution and use, (3) adequate medical and bacteriological examination of the person, of his associates, and of his and their body discharges.

Sec. 15. *Enforcement interpretation.*—This ordinance shall be enforced by the health officer in accordance with the interpretations thereof contained in the
545 1939 edition of the United States Public Health Service Milk Code, a certified copy of which shall be on file in the city clerk's office.[10]

Sec. 16. *Penalty.*—Any person who shall violate any provision of this ordinance shall be fined not more than.....at the discretion of the court. Each and every violation of the provisions of this ordinance shall constitute a separate offense.

• • •

Sec. 17. *Repeal and date of effect.*—All ordinances and parts of ordinances in conflict with this ordinance are hereby repealed; and this ordinance shall be in full force and effect immediately upon its adoption and its publication, as provided by law.

Sec. 18. *Unconstitutionality clause.* — Should any section, paragraph, sentence, clause, or phrase of this ordinance be declared unconstitutional or invalid for any reason, the remainder of said ordinance shall not be affected thereby.

561-580 EXHIBIT 2.

"Revised Milk Ordinance Recommended by the U. S. Public Health Service." Only the important changes from Exhibit one printed.

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[10]See footnote 5, p. 7.

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Section 5. *Inspection of dairy farms and milk*
566 *plants.*—Prior to the issuance of a permit and at least once every 6 months thereafter, the health officer shall inspect all dairy farms and all milk plants, whose milk or milk products are intended for consumption within the municipality of....., or its police jurisdiction: *Provided,* That the health officer may accept the results of periodic industry inspections of producer dairies if such inspections have been officially checked periodically and found satisfactory. In case the health officer discovers the violation of any requirement he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied, but not before the lapse of 3 days, and the second inspection shall be used in determining compliance with the grade requirements of this ordinance. Any violation of the same requirement of this ordinance on such reinspection shall call for immediate (degrading,)* suspension of permit and/or court action.

Item 23r. *Cooling.*—Milk and milk products not for pasteurization shall be cooled immediately after com-
571-2 pletion of milking to 50° F. or less and maintained at that temperature until delivery, as determined in accordance with Section 6. Milk for pasteurization shall be cooled immediately after completion of milking to 60° F. or less and maintained at that temperature until delivered and dumped, except morning's milk delivered and dumped before .....A.M.** standard time, and night's milk delivered and dumped before .....P.M.**; and milk which does not comply with this requirement shall be subject to rejection.

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Section 11. *Milk and milk products from points beyond the limits of routine inspection.*—Milk and milk products from points beyond the limits of rou-
579 tine inspection of the municipality of.....may not be sold in the municipality of.....,
or its police jurisdiction, unless produced and/or pasteurized under provisions which are substantially equivalent to the requirements of this ordinance and which are enforced with equal effectiveness as determined by a milk sanitation rating.

581 EXHIBIT 3.

Federal Security Agency
Public Health Service
Chicago 2, Illinois
(Copy)

September 23, m1949.

In replying, address the
Regional Medical Director, PHS
Federal Security Agency Region V
69 W. Washington Street

Dr. W. J. Corbett
Dean Milk Company
1126 Kilburn Avenue
Rockford, Illinois

Dear Sir:

In replying to your telephone conversation, the following information is noted.

The Dean Milk Company operating under permit from the Chicago Board of Health, which has adopted

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the recommended Milk Ordinance and Code of the Public Health Service is included in the last survey rating of the Chicago milkshed made cooperatively by the Public Health Service and the Illinois State Department of Public Health.

This survey gave a rating of raw milk sold to plants of 91.05% and a rating of pasteurization plants of 93.42%.

Very truly yours,
(s) Harold Wainess
Harold Wainess
Sanitarian (R)

582 EXHIBIT 4.

Oct. 1, 1949

Commissioner of Health
Madison, Wis.

In re: Dean Milk Co.

Dear Sir:—

Please deliver to the bearer 950 blank applications to be filled out by the owners of the farms which supply the milk to Dean Milk Company, as required by your new milk ordinance of August 27th, 1949.

Very truly yours,
McGowan, Geffs, Geffs & Block.
Jacob Geffs

JG/dr

Refused Oct. 1st because supply of forms inadequate and because present ordinance states past. plant must be within five miles of square and because temporary injunction was recently refused.

C. K. K.

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EXHIBIT 40.

Wisconsin Crop and Livestock Reporter
April 1949 issue.

811

County	All Cattle Head	Milk Cows and Heifers 2 years old Head	Horses and Mules Head	All Hogs Head
Columbia				
Dane	138,200	94,500	8,700	135,700
Dodge				
Green				
Jefferson				
Rock				
	545,700	358,500	36,200	445,300

	Stock Sheep Head	Chicken Head	Egg Production 1949 (000 omitted number)	Producing Cows Head
Columbia				
Dane	7,700	844,700	119,947	89,300
Dodge				
Green				
Jefferson				
Rock				
	29,400	3,109,400	440,196	341,900

	Production per cwt. Per cwt.	Total Milk Production cwt.
Columbia		
Dane	72	6,429,600
Dodge		
Green		
Jefferson		
Rock		
	70.7	24,155,800

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EXHIBIT 43.

DEPARTMENT OF PUBLIC HEALTH
Springfield

August 13, 1949

Mr. H. J. Burger, R. S.
City Health Department
Janesville, Wisconsin

Dear Mr. Burger:

Your letter regarding the Hawthorne Melody Dairy, 5524 W. Chicago Ave., Chicago, Illinois, has been referred to the Milk Section for a reply.

This office does not have ratings on the raw milk and pasteurized milk for individual plants. The Hawthorne Melody Dairy is under the supervision of the Chicago Board of Health. To the best of our knowledge, the milk supply and the milk-pasteurization plant comply with the standard Grade A milk ordinance and code. A survey of the Chicago milkshed was made on September 8-24, 1947, and the summary of survey results as follows:

U.S.P.H.S. rating of raw milk sold to plants	91.05%
U.S.P.H.S. rating of pasteurization plants	93.42%
U.S.P.H.S. rating of pasteurized milk	92.24%
U.S.P.H.S. rating of enforcement methods	93.90%

We are sorry that an individual rating is not available; however, we believe that the above survey is an accurate estimate of compliance with the U. S. Public Health Service Grade A milk ordinance and the Illinois Grade A milk law.

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We are enclosing Educational Health Circular No. 135 containing the Illinois Grade A milk law and the minimum requirements for your guidance.

Very truly yours,
E. G. Huffer
Milk Sanitarian

egh/eh
enc.
cc: Mr. C. K. Luchterhand, Wisc. Board of Health.

EXHIBIT 44.

DEFENDANTS' ORIGINAL ANSWER.

Now come the defendants, appearing herein by Harold E. Hanson, City Attorney for the City of Madison, Wisconsin and as and for an answer to the complaint of the plaintiff herein respectfully allege and show to the Court as follows:

1. Defendants admit upon information and belief that the plaintiff is an Illinois corporation having its main business offices in the City of Chicago, Cook County, Illinois and that it operates a milk pasteurization plant in the City of Chemung, Illinois.

2. Defendants admit that they are the executive, legislative and some of the administrative offices of the City of Madison, Dane County, Wisconsin and that the said City of Madison is a municipal corporation.

3. Defendants admit that on or about the 14th day of February, 1930, the Common Council of the City of Madison, Wisconsin adopted an ordinance, a portion of which is set forth in paragraph 3 of the plaintiff's complaint and that at the time of the

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controversy alleged in the complaint the said ordinance was in full force and effect and still is in full force and effect. The defendants, however, allege that the portion of the said ordinance so set forth in the plaintiff's complaint is a mere fragmentary portion of the ordinances of the City of Madison dealing with the entire subject of sale of milk and dairy products within the city and including standards for production, processing, manufacturing, transportation, handling, sale and delivery of such milk and dairy products and requiring inspection by the City Health Department of all dairy plants and all farms on which milk is produced for sale in the City of Madison. Attached hereto as Exhibit 1 and incorporated herein as though fully set forth herein is a copy of the portions of the Madison City Ordinances dealing with the said subjects of milk and dairy products, of which ordinances the section set forth in plaintiff's complaint is an integral part and which ordinances have been duly adopted and were in full force and effect at all times material to this controversy and still are in full force and effect.

4. Defendants admit that on or about the 8th day of March, 1948, the plaintiff herein made application to the City of Madison for a license to distribute pasteurized Grade A milk, cream and milk products in the City of Madison and that on or about the 12th day of March, 1949 the plaintiff was notified by the Health Commissioner of the said city that its request for a license was denied and there was returned the application fee of $1.00 deposited by the plaintiff at the time said application for

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license was filed; and further admit that Exhibit 1 attached to the complaint is a copy of a letter sent by the Health Commissioner of the City of Madison to the plaintiff herein on or about March 12, 1948.

5. Defendants deny that they have information or knowledge sufficient to form a belief as to whether the plaintiff is engaged in the purchase of Grade A milk from farm producers or in the pasteurization thereof or in the sale of said pasteurized milk to retail stores in cities or villages in the states of Illinois or Wisconsin and, consequently, deny the same and leave plaintiff to its proof thereof.

6. Defendants admit that the said application of the plaintiff for its said license was denied because plaintiff's pasteurization plant was located in Chemung, Illinois, more than five miles from the central portion of the City of Madison, otherwise known as the Capitol Square and at a distance of about 75 miles from Madison; but defendants allege that the said fact of location of the plaintiff's plant was the only fact considered in denying the plaintiff's application and further allege that they cannot now state that any further application for a license which might be made by the plaintiff would be granted, except for the fact of location of the plaintiff's plant.

7. Defendants deny that they have any information or knowledge sufficient to form a belief as to whether the milk which plaintiff intended to sell in the City of Madison, if its application for license had been granted, would comply or still does comply with the requirements of said ordinances of the

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City of Madison as to place of production, pasteurization, or requirements as to quality or sanitary conditions and consequently deny the same and leave plaintiff to its proof thereof.

8. Defendants further deny that they have any information or knowledge sufficient to form a belief as to whether, if the said license had been issued to plaintiff, it was plaintiff's intention to obtain the milk which it intended to sell in the City of Madison from its pasteurization plant in the City of Chemung, Illinois, after the same had been bottled and placed in paper cartons and then packed into a refrigerated truck and transported from said City of Chemung, Illinois and sold to various retail grocers in the City of Madison and consequently deny the same and leave plaintiff to its proof thereof. Defendants admit that such an intention had been expressed by plaintiff to the city authorities but allege, upon information and belief, that the plaintiff does in fact operate pasteurization plants other than that located in the City of Chemung, Illinois and that the milk from such other pasteurization plants is bottled in containers similar to those used at its Chemung plant, so that if the plaintiff were permitted to sell milk in the City of Madison, it would be difficult for city authorities to determine whether milk sold in the city had actually been processed and bottled at the Chemung, Illinois plant of plaintiff and whether it had actually been produced at inspected farms and was all Grade A milk.

9. Defendants admit that plaintiff has requested the City Council of the City of Madison to amend

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its ordinances to eliminate the requirement that pasteurized milk sold in the City of Madison must be pasteurized within five miles of the central portion of the city, and further admit that the said City Council did hold open hearings upon the said request and that at such hearings the plaintiff appeared through its agents and attorneys and, among other arguments, did maintain that the said ordinance was unconstitutional. Defendants allege, however, that after full, due and open consideration of the said request and said arguments, the City Council declined so to amend the ordinances.

10. Defendants deny that the portion of the milk ordinance as set forth in the plaintiff's complaint or any other portion of said ordinance as attached hereto as Exhibit 1 is unconstitutional and further deny that any of such ordinances restricts or limits competition or fosters monopoly, or is in restraint of trade or violates any right of contract guaranteed under the Fourteenth Amendment to the Constitution of the United States, or is in any conflict with the Interstate Commerce Clause of the United States Constitution, Section 8, Article 1 or that it deprives plaintiff or anyone else of its property without due process of law or
890 is in conflict with or violation of any clauses or provisions of either the Constitution of the United States or the Constitution of the State of Wisconsin.

11. Defendants admit that by reason of the aforesaid, a controversy exists between plaintiff and defendants.

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12. Defendants deny that they have information or knowledge sufficient to form a belief as to whether the plaintiff has been or is now willing to pay all reasonable inspection fees and charges in connection with its pasteurization plant and equipment located in Chemung, Illinois, or in connection with the reasonable inspection of the sources of production of the milk delivered to said plant and consequently deny the same and leave plaintiff to its proof thereof. Defendants further allege that plaintiff has not indicated to the city authorities what it considers reasonable inspection or reasonable inspection fees or charges.

13. Defendants further allege that the ordinances attached hereto as Exhibit 1 and specifically including the portion thereof set forth in the plaintiff's complaint, constitute necessary, reasonable and proper health regulations for the protection of the lives and health of the residents of the City of Madison. Milk and its products are not only one of the most important human foods but also the most perishable and most easily contaminated. Establishment and enforcement of rigid standards and continual inspection are required at all stages of production, transportation and sale of milk to assure an adequate supply of sanitary, healthful milk.

14. The City of Madison is located in almost the geographical center of Dane County, which has an area of approximately 1230 square miles and is one of the greatest milk producing counties in the entire United States. Dane County contains approximately 5600 separate farms which annually

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produce about 650,000,000 pounds of milk; and the City of Madison, including the University of Wisconsin with its own processing plant located in the
891 city, consumes the milk production of only about 500 of those farms in an annual amount of about 60,000,000 pounds of milk, all as defendants are informed and verily believe. Other counties immediately adjoining Dane County are also very great producers of milk. Great quantities of milk produced in Dane and surrounding counties are also shipped to the Metropolitan Chicago markets and are also made into cheese, butter and evaporated, condensed and dried milk. All milk now sold as pasteurized milk in the City of Madison, being nearly all milk sold in the city, is now pasteurized and bottled at three separate plants all located within five miles of the Capitol Square in Madison and owned and operated by three separate companies. The natural result of the plants being located this near to the city and in the center of the tremendous milk producing area in Dane County, is that all milk pasteurized in those plants and sold in the City of Madison is produced on farms located within Dane County and within a radius of not more than twenty-five miles from the Capitol Square in Madison. Inspection by city health authorities of not only the pasteurization plants but also of all farms supplying those plants is thus made convenient and efficient and the cost of such inspection to the city and its taxpayers is kept within reasonable bounds, and the city is assured of an adequate supply of healthful and sanitary milk from known

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and inspected sources, all as these defendants are informed and verily believe.

15. Defendants are informed and verily believe that approximately 200 or more farms, located chiefly in the State of Illinois many miles from Madison, furnish milk to the Chemung, Illinois plant of plaintiff. Because it is impracticable to segregate in such a plant, the milk from particular farms delivering to the plant, in order to be assured that standards of milk production, processing and transportation required by the Madison ordinances are maintained, as to any milk delivered from such plant to the City of Madison, it would be necessary for the city health authorities regularly to inspect the said plant and 200 or more farms delivering to
892 it, even if the amount of milk from said plant sold in the City of Madison is very small, as defendants are informed and verily believe.

16. Without the portion of the Madison Ordinances which is complained of in plaintiff's complaint, any dairy company with a plant located any place in the country could demand a license to sell milk in the City of Madison which had been pasteurized and bottled in such plant, and no matter how small the quantity of milk that was so sold from such plant, the city would then be put to the unreasonable burden of frequent inspection and supervision of not only the plant itself but all of the farms delivering milk to such plant.

17. The Madison Health Department has on its staff one trained expert dairy sanitarian whose duties include the inspection of milk sold in Madi-

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son, of the dairy plants delivering to Madison and the farms delivering to such plants, which farms number approximately 400, other than those supplying the University of Wisconsin. Each of the three local dairy companies now selling milk in Wisconsin, exclusive of the University, and none of which companies is in any way financially connected with any other, also maintains a field man for farm inspection as does the farmers cooperative association, which represents many of the farmers delivering milk to the present Madison dairy companies; and these field men, who are familiar with Madison Health Department requirements, cooperate with the Madison Health Department in maintaining standards of production required by Madison Ordinances, all as defendants are informed and verily believe. If plaintiff were permitted to sell milk in Madison it would, without doubt, require at least one additional full time qualified dairy sanitarian on the staff of the City Health Department, adequately to inspect the plaintiff's plant and the farms delivering to it; thus unreasonably adding to the inconvenience and cost of milk inspection.

18. Changing economic conditions frequently may cause operators of dairy plants which serve other than established local markets, and particularly operators of plants which may have a variety of markets available to them, to shift from market to market from time to time, as defendants are informed and verily believe. If plants so operated and located at a distance from Madison are permitted to supply milk to Madison, such operations and the frequent

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fluctuation in inspection responsibilities of the City in the inspection of said plants and the farms supplying them would unreasonably burden the City of Madison.

Wherefore, the defendants pray that judgment be entered declaring the portion of the Madison Milk Ordinance as set forth in the plaintiff's complaint to be constitutional and valid, and for their costs and disbursements in this action and for such other and further relief as may be proper herein.

HAROLD E. HANSON,
City Attorney,
Madison, Wisconsin.

EXHIBIT.

895 7.08 *License for the Sale of Milk and Cream.* It shall be unlawful for any person, association, or corporation to sell, offer for sale, or have in his or its possession with intent to sell or deliver in the City of Madison any milk, cream, or milk products without having first obtained a license therefor from the clerk of said city as hereinafter provided.

7.09. *Applications for License.—Inspection.* (1) An application shall be made in writing to the clerk of said city setting forth:

(a) Name, residence, post office address, and the exact location of the dairy.

(b) The number of cows from which milk and cream are produced for sale or delivery, or controlled by the applicant.

(c) If the applicant does not keep cows, the source or sources from which he obtains milk or cream for sale or delivery.

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General Ordinances, City of Madison.

896 (d) Said applicant shall also present written consent from each person from whom he obtains milk and cream, granting to the health department or its authorized representative free and open access to his premises for the purpose of making an inspection of the sanitary conditions of same.

(e) The application shall state whether pasteurized or unpasteurized products are to be sold.

(2) Upon receipt of such application, the health department shall cause to be made an inspection of the sanitary conditions of the place of business for which such application is made for license, and upon recommendation of the health department that the applicant has complied with all the provisions of sections 7.08 to 7.16, inclusive, and that it has made a thorough examination of the proposed dairy or place of business, and that in its judgment the proposed location and surroundings are in good sanitary condition, sufficient and proper in every way for conducting the proposed business in accordance with the terms of this chapter, and that all said animals are free from disease, and that in its judgment the applicant is a proper person to conduct a dairy, or to engage in the sale of milk and cream and milk products, and has complied with the terms of this chapter; and on the payment of one dollar, said clerk shall issue a license showing that the person, association, or corporation to whom the same is based has complied with this chapter and the rules and regulations adopted by and in connection or in pursuance of it, in the name of the applicant or dairy, or place of business.

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(3) Each license shall expire on the thirtieth day of June following the date of issue, unless sooner revoked as hereinafter provided.

7.10. *Grade of Milk Which May Be Sold.* No milk or cream except "Madison Grade A" raw milk or cream as defined in section 7.14, pasteurized milk or cream as defined in section 7.15, or certified milk or cream as defined in section 7.16 hereof, shall be sold in the City of Madison.

Public Health.

7.11. *Sanitary Conditions Governing the Production of Milk in General.* Milk produced in violation of the following regulations shall be deemed adulterated.

(1) All water for washing and cleansing utensils, containers, or apparatus used in the preparation of milk for sale shall be clean and wholesome. No water other than that from a public supply shall be used in the City of Madison without a permit therefore issued by the health department.

(2) A clean, sanitary, properly constructed milk house, conveniently located, shall be provided. The inspector shall refuse approval for the construction of new milk houses having a direct connection with the stable, or located within fifteen feet of any water closet, privy vault, cess pool, or horse or cow stable, or located in a cellar or basement, nor shall he accept for approval any producer of milk not already approved whose milk houses are in connection with the stable, or located less than fifteen feet from any water closet, privy vault, cess pool, cow or

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horse stable, or located in a cellar or basement. Such
897 milk houses shall be kept at all times absolutely clean and sanitary, and no articles not necessary for the care and handling of milk shall be kept in such milk house. Beginning the first of May and up to the first of November, all windows and doors of such milk houses must be provided with tight screens in good repair. The milk house shall not be used for any other purpose than the cooling and straining, bottling and storing of milk. It shall be equipped with proper apparatus for the thorough sterilizing of bottles, cans and utensils. It shall have no direct connection with the kitchen, stable, or any building which may be in any unsanitary condition. It shall be properly lighted, ventilated, and drained. The floors must be constructed of concrete or material equally as good, and the walls and ceilings shall be free from dust and cob-webs, and shall be white-washed or painted, preferably white-washed, at least once each year, and oftener if deemed necessary by the milk inspector. The floor shall be free from cracks and crevices, and the milk house shall be free from flies and vermin at all times.

(3) Where used, the bottling machine filler shall be constructed so that it can be readily taken apart and cleansed, especially the springs and plunges. It shall be cleansed thoroughly after each use, and when not in use shall be kept covered with a clean cloth or glass case.

(4) A convenient and adequate supply of water must be provided for washing utensils and cooling the milk, and an adequate method of sterilization

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of bottles, strainers, pails, cans, and apparatus used in handling and bottling of milk must be available.

(5) Milk shall at no time be exposed to dust, dirt, or other contamination, and milk must at all times be handled in a cleanly manner.

(6) No hay or other dry feed shall be offered to the cows during the milking time, or immediately prior thereto, and no milk shall be used from diseased cows, nor milk that has been polluted with fecal material.

(7) As soon as it is drawn, all milk must be removed immediately to the milk house and strained, and cooled to fifty degrees Fahrenheit, and must be maintained at that temperature until delivered.

(8) Cows and horses must not be housed in the same stables unless separated by a properly constructed partition, sufficient to exclude all odors and by an efficient and air-tight door. The cow stables may be used for no other purpose than for the stabling of the herd, and shall be kept clean at all times. Manure shall be removed from the stable daily, to a distance of at least fifty feet from the stable, and the floors must be dry and tight and have a good drain, and be provided with a suitable gutter. The walls and ceilings must be kept free from dust and cobwebs, and must be whitewashed or painted at least once a year, or oftener if deemed necessary by the milk inspector. Stables must be well lighted and ventilated, and separate stables must be provided for sick cows.

(9) No license shall be issued until all cows of the applicant have been examined and tested for tuber-

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culosis by the tuberculin test, and found free from tuberculosis, and the milk or cream of no cows or cow shall be sold or offered for sale, which milk or cream shall become the property of any licensed person until such cow or cows have been tested for tuberculosis by the tuberculin test at the expense of the applicant, by some competent person approved by the city health officer or by the state veterinarian, or by the State Live Stock Sanitary Board, and the tuberculosis certificate filed with the health department, which certificate shall give an accurate description of the different cows, stating age, breed, and distinctive markings.

(10) The health officer of the City of Madison may require at any time a test or retest of any herd furnishing milk and cream in the City of Madison suspected of unsanitary or diseased condition, and shall require such a test at least every two years unless any test shall disclose tuberculosis in any member of the herd tested, in which case tests of such herds shall be made semi-annually thereafter so long as said facts shall disclose such tuberculosis.

(11) If after the issuance of the license any of the cows of any licensee be disposed of and replaced by others, or if additional cows be added to the number stipulated in the certificate of health hereinbefore mentioned, or if any change be made in the location of a dairy or the place of business, the owner must forthwith inform the board of health in writing of such change or increase in the number of cows. If after the issuance of the license there are introduced into the herd any new cows, or any which

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have not been examined or tested as hereinbefore provided, no milk or cream shall be sold or disposed of from such herd in said city until said new cows have been examined and tested as herein provided. Whenever it shall be found that any milk-producing cow is affected with tuberculosis, or any other disease rendering the milk impure and unsanitary, no milk or cream from the cow or cows from the herd in which they are kept shall be sold or offered for sale in this city until such cow or cows have been removed, killed, or such disease cured.

(12) No milk, cream, or milk products, shall be sold, offered for sale held in possession with intent to sell or delivered within the City of Madison from any place or premises upon which or within which there exists a contagious disease, provided that after the premises upon which the contagious disease exists are properly quarantined, and that the persons engaged in the production, handling, transporting, sale, or delivery of milk shall take up their residence upon premises distinctly separate from the quarantined premises, and all utensils used in the production and preparation of the milk products are removed and kept removed from the quarantined premises, and that persons engaged in the production, transportation, handling, sale, or delivery of the milk in no manner come in contact with the patients on the quarantined premises, such milk, cream, or milk products may be sold in the City of Madison after they have been first pasteurized in accordance with the regulations of section 7.15 (1) hereof. No person affected with a contagious or communicable disease, or sus-

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pected of being affected with a contagious or communicable disease, or having ulcers or open sores shall in any manner engage in the handling of milk and
899 any persons suspected of being infected with a contagious or communicable disease shall submit to an examination for the purpose of determining the presence of such contagious or communicable disease upon order of the health officer.

(13) No person, firm, or corporation engaged in the sale of milk within the City of Madison shall have in his or its possession any milk, cream, or milk products, obtained from any source or sources not conforming in all respects to the provisions of sections 7.08 to 7.17 inclusive of these ordinances whether same shall be offered for sale within or without the City of Madison.

(14) All manure shall be removed from the cow barn daily to a distance of not less than fifty feet from the barn and the cow and barn yard shall at all times be maintained in a clean and sanitary condition.

(15) No milk shall be drawn from cows that are kept in barns or stables which are not reasonably well lighted and ventilated, or that are kept in barns or stables that are filthy from any accumulation of animal feces or excreta, or from any other cause. Milk which shall be drawn from cows which are themselves in a filthy condition, milk kept or transported in dirty, rusty, or open seamed cans or other utensils, milk that is stale, putrescent, or putrid, milk to which has been added any unclean or unwholesome foreign substance, and milk which has been kept exposed to

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foul or noxious air or gases in barns occupied by animals, or kept exposed in dirty, foul, or unclean places or conditions, is hereby declared to be unsanitary milk, and its sale is hereby forbidden. Cream produced from any such aforesaid unsanitary milk, cream produced by the use of a cream separator which separator had not been thoroughly washed, cleansed, and scalded after previous use in the separation of cream from milk, cream produced by the use of a cream separator placed or stationed in any unclean or filthy room or place, or in any building containing a stable wherein are kept cattle or other animals, unless such cream separator is so separated and shielded by a partition from the stable portion of such building as to be free from all foul and noxious air or gases which issue or may issue from such place or stable, cream that is stale, putrescent, or putrid, cream that is kept or transported in dirty, rusty, or open seamed cans or other utensils, and cream which has been kept exposed to foul or noxious air or gases in barns occupied by animals, or in dirty, foul, or unclean places or conditions, is hereby declared to be unsanitary cream, and its sale is hereby forbidden.

(16) Immediately before milking, the udders shall be carefully wiped with a clean white cloth, and the milking shall be done with dry hands.

(17) In case milking machines are used, the parts of the machine shall be kept at all times in a clean and sanita condition. All parts of the milking machine and appurtenances of same with which milk in any way comes in contact shall be thoroughly

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cleaned and sterilized immediately after milking is completed, and milk produced through the aid of, or through the instrumentality of a milking machine
900 all parts of which are not at all times clean, free from filth or offensive odors, is declared unsanitary milk and its sale in the City of Madison is prohibited.

(18) All premises upon which milk is produced shall be kept at all times in clean, sanitary condition in every respect, and free from disease, and subject to inspection at any time by the health department.

7.12. *Regulations Concerning Transportation and Delivery of Milk and Cream.*

(1) All milk and cream while being transported from the place where it is produced or stored, whether to the place of sale or storage, or for delivery, shall be securely protected from flies, filth, dirt, and dust. If transported on trucks not provided with permanent coverings, such milk or cream shall be covered by clean canvas.

(2) No milk bottles or milk containers shall be left at any premises that are quarantined because of a communicable disease. The householder shall provide a suitable receptacle into which the milk shall be emptied, and the original receptacle returned to the wagon.

(3) Milk when being delivered shall not have a temperature above fifty-five degrees Fahrenheit.

(4) No milk or cream shall be changed either in whole or in part from one container to another upon the streets or in the milk wagons, or at any other place besides the dairy or milk house, provided that

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this regulation shall not apply to milk emptied at houses in quarantine, in accordance with subsection (2) hereof.

(5) The interior of all milk wagons must be kept in a clean and sanitary condition at all times, and all containers for the storage of bottles or other receptacles for containing milk or cream must be maintained in clean condition, and free from odors.

(6) Milk wagons, trucks or other vehicles, used for the transportation and sale of milk and milk products shall be used exclusively for this purpose unless permission otherwise has been given by the health department.

(7) No person shall send, ship, return, deliver, or cause to be sent, shipped, returned, or delivered to any producer, wholesaler, or retailer, of milk and cream, any cans, bottles, or other vessels used as containers for milk or cream containing any article or substance other than milk or its products.

(8) All bottles, cans, or other containers of milk or cream shall be cleaned and returned within seventy-two hours.

(9) Milk, cream, or milk products stored, retained, transported or delivered in any vehicle bearing a descriptive designation of the kind, quality, or source of the kind, quality, or source of any milk, cream, or milk products shall correspond in all respects with such descriptive designations appearing on such vehicle.

901 7.13. *Regulations Governing the Sale of Milk.*

(1) All bottles containing milk or cream for sale or delivery within the limits of the city shall be

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tightly closed with caps plainly marked with the name and address of the person, firm, or corporation distributing such milk. If such milk or cream has not been pasteurized, such caps shall also have plainly printed the words "raw milk" or "unpasteurized milk". In the case of pasteurized milk or cream, such caps shall have the words "pasteurized milk" or "pasteurized cream" plainly printed thereon, but shall not contain the phrase or words "grade A", unless the milk or cream is produced and handled in conformity with the rules and regulations of the milk ordinances of the City of Madison relating and pertaining to "grade A" raw milk and cream production before pasteurization. If there be a name blown into the bottle, or label attached to the bottle, such name shall not differ from the name of person, firm, or corporation indicated on the cap of the bottle.

902 (2) Cans or containers, other than bottles used for vending or delivering milk or cream, shall have securely fixed tags giving the same information with regard to the contents of such containers as that required to be shown on the caps of bottles, and all cans or containers used for the vending of milk or cream shall have attached thereto tags conforming to the provisions of the statutes of Wisconsin or the rules of the Wisconsin Dairy and Food Commission regulating such sale and labeling.

(3) Milk and cream shall be deemed misbranded within the meaning of this section when the package, can, bottle, or other container containing same, or any cap, label, or tag attached thereto shall bear any

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statement, mark, design, or device regarding milk or cream or milk products so contained in such package, can, bottle, or other container, which is false or misleading in any particular, or when any milk, cream, or milk products shall be falsely branded or labeled, or if false statements are made concerning same as to the place where, or the breed, or the character of the cows from which, or the person by whom such milk or cream was produced, obtained, handled, or supplied.

(4) No person, association, or corporation producing milk or cream or obtaining milk or cream from others shall sell or offer same for sale unless it meets the following standards:

(a) Milk containing less than three per centum of milk fat, or milk containing less than eight and one-half per centum of milk solids, not fat, or milk drawn from cows within eight days before or four days after parturition, or milk which has been diluted with water or any other fluid, or milk to which has been introduced any coloring matter or chemical, or preservative or deleterious or filthy substance, or any foreign substance whatsoever, or milk drawn from any sick or diseased cow or cows, having ulcers or other running sores, or milk drawn from cows fed unwholesome food, or milk in any stage of putrefaction, shall be defined as adulterated milk.

(b) The term adulterated cream shall mean cream containing less than eighteen percentum of milk fat, or cream taken from cows within eight days before or after parturition, or cream from milk to which has been added or introduced any chemical matter or

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coloring, or preservative, or deleterious or filthy matter, or any foreign substance whatsoever, or cream
903 from milk drawn from cows kept in a filthy or unhealthy condition or cream from milk drawn from any sick or diseased cow, or cows having ulcers or running sores, or cream from milk drawn from cows fed unwholesome food, or cream to which has been added or introduced any colored matter, or chemical or preservative, or deleterious or filthy substance, or any foreign substance whatsoever, or cream in any stage of putrefaction; provided that nothing in this act shall be construed as prohibiting the sale of milk commonly known as "skimmed milk" when the same is sold for and as skimmed milk.

(c) Cream sold or offered for sale in the City of Madison as "extra cream," "heavy cream," "whipping cream," "XXX cream," or any other designation indicating that such cream is of a superior quality, shall contain not less than twenty-eight percentum of butter fat.

(5) Milk kept for sale in any shop, restaurant, market, bakery, or other establishment, shall be stored in a covered cooler box, or refrigerator. No vessel containing milk for sale shall be allowed to stand outside of said cooler box or refrigerator except while a sale of said milk is being made. Every such cooler box or refrigerator shall be properly drained, cleansed, and cared for, and shall be kept tightly closed except during such intervals as are necessary for the introduction of milk or ice, and shall be kept only in such locations as shall be approved by the board of health.

(6) All places having a dealer's license, or using

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milk which they may have received in bottles, cans, and other containers after the contents of such bottles, cans, or other containers shall have been emptied shall be securely protected from flies, filth, and other contamination, and if stored outside of building or buildings shall be stored in cases, bottles, cans and other receptacles inverted and elevated at least twenty-four inches above the ground.

(7) It shall be unlawful for any firm, corporation, association, or person operating any store, meat market, delicatessen, booth, or stand, to sell, offer for sale, have in their possession with intent to sell any milk, cream, or milk products, whether to be consumed on the premises as a beverage, or to be removed from the premises, without having first obtained a vender's license.

(a) License must show name, residence, and exact location of the place of business where said applicant proposes to sell milk.

(b) The name of person, or persons, corporation, or association from who said milk, cream or milk products are obtained for sale.

(c) The approximate number of quarts sold daily of said milk, cream, or milk products.

(8) Upon inspection of the premises by the health department and the certificate to the city clerk in writing that said premises upon which it is proposed to sell milk are equipped to handle such milk, cream or milk products in a clean and sanitary way, and in compliance with sections 7.08 to 7.17 inclusive, and that said applicant is a proper person to sell milk,
904 cream or other milk products, the city clerk, upon

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payment of one dollar shall cause to be issued a license in the name of the applicant, and the location of the place of business, such license to expire on the thirtieth day of June following the date of issue of the same, unless otherwise revoked as hereinafter provided. Such license shall not be transferable.

(9) No person, corporation, association, or firm shall sell or offer for sale, or have in his or its possession with intent to sell or deliver any milk, cream, or milk products to any firm, person, association, or corporation within the City of Madison to be used with other food products or in the preparation or manufacture of food products for man until such person, firm, association or corporation shall have secured a license in accordance with sections 7.09 to 7.17 hereof, inclusive.

(10) No person, persons, corporation, firm or association shall serve any milk to be consumed on the premises where served unless such milk is contained in individual sealed receptacles containing only the quantity of milk intended for the person served. Milk or cream used as a flavoring for food or drink may be transferred into containers when taken from packages as provided.

(11) No store, shop, restaurant, hotel, delicatessen, hospital, or sanitorium, boarding-house, public institution or other place selling, offering for sale, having in its possession for the purpose of sale or delivery or consumption upon the premises shall have in its possession any milk, cream, or milk products not produced or distributed by some person, firm, association, or corporation licensed according to the provisions of this chapter.

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7.14. *Madison Grade A Raw Milk.* "Madison Grade A" raw milk is milk the average bacterial count of which does not exceed fifty-thousand bacteria per cubic centimeter, and which is produced upon dairy farms located within a radius of ten miles from the Central portion of the City of Madison otherwise known as Capitol Square, and conforming with the following rules and regulations:

905 (1) Tests of Cows. A physical examination and tuberculin test of all cows shall be made before any milk therefrom is sold and at least once every twelve months thereafter by a veterinarian approved by the Madison Board of Health and said test shall be made, and reactors disposed of, in accordance with the current requirements approved by the United States Bureau of Animal Husbandry for accredited herds, or as prescribed by the State Livestock Sanitary Board.

A certificate signed by the veterinarian and filed with the board of health shall be the only valid evidence of the above test. Every diseased animal shall be removed from the herd at once and no milk from diseased cows shall be offered for sale. All reacting animals shall be isolated at once and immediately excluded from the premises. All animals failing to pass the tuberculin test shall be branded with the letters "T" or "TB" on the shoulder, hip or jaw, and removed at once and slaughtered under the direction of the Madison Board of Health, or disposed of as prescribed by the State Livestock Sanitary Board. Each letter in the brand shall not be less than two inches high and one and one-half inches wide.

906 (2) Dairy Barns.

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(a) Lighting. Such sections of all dairy barns where cows are kept or milked shall have at least three square feet of window space for each cow.

(b) Air Space. Such sections of all dairy barns where cows are kept or milked shall have at least five hundred cubic feet of air space per stanchion.

(c) Floors. The floors and gutters of such parts of all dairy barns in which cows are milked shall be constructed of concrete or other impervious and easily cleaned material approved by the Madison Board of Health and shall be graded to drain properly, and shall be kept clean and in good repair. No pigs, fowls, horses, etc., shall be permitted in barns used for dairy purposes.

(d) Walls and Ceiling. The walls and ceilings of all dairy barns shall be finished in a manner approved by the Madison Board of Health and shall be whitewashed once each year or painted every two years and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are milked, the ceiling shall be tight.

(e) Cow Yard. All cow yards shall be graded and drained and kept clean.

(f) Manure Disposal. All manure shall be removed and stored or disposed of in such manner as best to prevent the breeding of flies therein.

(3) Milk House or Room. (a) Construction. There shall be provided a separate milk house or milk room for the handling and storage of milk and the washing and sterilizing of milk apparatus and utensils, provided with a tight floor constructed of concrete or other impervious material and graded to provide

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proper drainage. The walls and ceiling of the milk house or room shall be of such construction as to permit easy cleaning and shall be finished in a manner approved by the Madison Board of Health. The milk house or room shall be well lighted and ventilated and all openings effectively screened to prevent the entrance of flies, and shall be used for no other purpose than the handling and storage of milk or milk products and other operations incident thereto. The cleaning and other operations shall be so located and conducted as to prevent any contamination one to the other. The milk room shall not open directly into the barn or into any room used for sleeping or domestic purposes.

(b) Cleanliness. The floors, walls, ceilings, and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

(4) Sanitary Toilet. Every dairy farm shall be provided with a sanitary toilet located, constructed and operated in accordance with the regulations of the Madison Board of Health.

(5) Water Supply. The water supply shall be easily accessible adequate, and of a safe, sanitary quality.

907 (6) Utensils. (a) Construction. All containers or utensils, used in the handling and storage of milk or milk products must be made of non-absorbent material, and of such construction as to be easily cleaned and must be in good repair. Joints and seams should be soldered flush and smooth. All milk pails shall be of a narrow mouth design approved by the Madison Board of Health.

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(b) Strainers. No milk of these grades shall be strained or handled with any equipment that is not accessible and easily cleaned; wire mesh strainers are prohibited.

(c) Cleaning. All containers and other utensils used in the handling, storage, or transportation of milk and milk products must be thoroughly cleaned after each usage.

(d) Sterilization. All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall be sterilized with steam or chlorine in a manner approved by the Board of Health.

(e) Storage. All containers and other utensils used in the handling, storage or transportation of milk and milk products shall be stored so as not to become contaminated before again being used.

(f) Handling. After sterilization no container or other milk or milk product utensil shall be handled in such manner as to permit any part of the person or clothing to come in contact with any surface with which milk or milk products come in contact.

(7) Milking. (a) Udder and Teats. The udder and teats of all milking cows shall immediately prior to milking be washed with a disinfectant solution and dried with a clean cloth. The disinfectant solution shall be approved by the Madison Board of Health.

(b) Flanks. The flanks of all milking cows shall be kept free from visible dirt at the time of milking.

(c) Milker's Hands. Milker's hands shall be clean, rinsed with a disinfectant or washed with soap and water, and dried with a clean towel immediately

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before milking. Should the milking operation be interrupted, the milker's hands must be washed with soap and water before milking is resumed. Wet hand milking is prohibited. Convenient facilities shall be provided for the washing of milker's hands.

(d) Clean Clothing. Milkers and milk handlers shall wear clean outer garments while milking.

(e) Milk Stools. Milk stools shall be kept clean and stored in a clean place.

(f) Removal of Milk. Milk shall be removed promptly from the barn to the milk house or straining room. No milk shall be strained in the dairy barn.

(g) Cooling. Milk must be cooled within one hour after milking, to fifty-five degrees Fahrenheit or less and maintained at or below that temperature until delivery.

908 (8) Bottling and Capping. Capping shall be done by machine. Caps shall be purchased in sanitary tubes and kept therein in a clean place until used. Bottling shall be done at the place of production.

(9) Health Certificates. Every person connected with a dairy or milk plant whose work brings him in contact with the production, handling, storage, or transportation of milk or milk products shall have within six months passed a medical examination by a licensed physician and the health certificates from such examination filed with the Madison Health Department. The examination shall include a nasal and throat culture together with an examination of the feces and urine by the State Laboratory of Hygiene. It is expected that all new employees shall file a health certificate within forty-eight hours after he commences work.

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Notice of disease shall be sent to the health officer immediately by any milk producer or distributor upon whose dairy farm any case of sickness or any infectious, contagious, or communicable disease occurs.

(10) Madison "Grade A" Raw Cream. Milk from which "Madison Grade A" raw cream is obtained must meet all of the requirements of Madison Grade A raw milk. The cream must be separated by centrifugal force and shall not contain less than eighteen per cent butter fat, and at no time shall the bacterial count exceed more than five times that allowed for Grade A milk, and such cream must conform to all the requirements for Madison Grade A milk.

(11) Labels. All bottles, cans, packages and other containers enclosing Grade A milk shall be plainly labeled or capped to display the name and grade of the contents, namely, Grade A raw milk or Grade A raw cream.

(12) Bacterial Count. The bacterial count of Grade A raw milk and Grade A raw cream means a bacterial count as determined in conformity with the standard methods of the American Public Health Association. The average bacterial count of Grade A raw milk and Grade A raw cream shall be taken to mean the average of the bacterial count taken by the logarithmetic table, or four out of five samples showing a count within the bacterial limitations specified for the grade, over such a period of time as the Madison Board of Health deems necessary to establish a grade but in no case is such period of time to exceed six months.

7.15. Pasteurization of Milk. (1) It shall be unlaw-

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ful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner hereinafter provided within a radius of five miles from the central portion of the City of Madison, otherwise known as the Capitol Square, at a plant the machinery, equipment and facilities of which shall have been approved by the Health Department.

909 (2) Pasteurization of milk, cream, or milk products, as the term is used in section 7.08 to 7.17 inclusive, hereof shall mean the heating of milk to a temperature of not less than one hundred forty-two degrees Fahrenheit, and maintaining the same temperature for not less than thirty minutes by means of equipment and machinery approved by the health department. The time of heating shall be calculated from the time that the entire quantity of the product reaches the required temperature. Milk, cream, or milk products, after pasteurization shall be cooled immediately to a temperature of fifty degrees Fahrenheit or less, and maintained at that temperature until distributed. Following the heating and cooling, the pasteurized products shall not be exposed to air, flies, filth, or other contamination. Provided, however, that anything contained herein shall not be construed as prohibiting any other process which has been demonstrated as of at least equal efficiency and approved by the Board of Health of the City of Madison.

910 (3) No milk, cream, or milk products shall be kept,

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sold, or kept for the purpose of sale or distribution that have been treated by any method of heating or pasteurizing except such milk, cream, or milk products as have been pasteurized in accordance with subdivisions (1) and (2) of this section, and all such milk, cream, or milk products treated by any process shall be distinctly labeled "pasteurized" as provided in section 7.13 (1). No license for the pasteurizing of milk, cream, or milk products shall be issued to any person, firm, association or corporation until the type of machinery, equipment, and facilities for pasteurizing and handling such milk shall have been approved by the health department.

(4) A recording apparatus shall be installed upon the pasteurizer to record during operation the temperature of the pasteurized product as it flows from the heater. The thermometer on this recording apparatus must be accurate and be kept submerged in the milk in such a way that it is not exposed to escaping steam or other heat except the heated product. The records made from this thermometer must be accurate, and on Monday of each week must be transmitted to the health department. It is further provided that, if in the judgment of the health department or the dairy and food inspector it shall be deemed necessary, such recording apparatus shall be sealed in such a manner as to securely prevent interfering or tampering with said recording thermometer, and such seal shall be broken only by properly authorized representatives of the health department, and the necessary expense of such seals and charts shall be borne by the licensee and all thermometric

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apparatus shall be approved by the health department.

(5) All pasteurizing apparatus shall be cleaned each time upon the completion of pasteurization, and shall be sterilized immediately before the pasteurization process is begun.

(6) All persons engaged in the pasteurizing of milk, cream, or milk products shall wear clean outer garments.

(7) No milk, cream, or milk products shall be pasteurized or repasteurized for sale as milk or cream more than once.

911 (8) Every person, firm, corporation, individual and association selling or offering for sale or distribution pasteurized milk within the City of Madison, whether the pasteurizing plant is located within or without the City of Madison, shall in writing grant to the health department through its authorized representative free access to the plant and all parts of its machinery and equipment at any reasonable time, whether said plant is being operated or not, for the purpose of inspecting the equipment, process of pasteurization, or methods of distribution and handling of such milk, cream, or milk products, and such permission is a continuing condition of said license.

(9) Pasteurized milk or cream shall not be held, kept, or offered for sale in bottles unless such milk or cream has been bottled at the place of pasteurization.

7.16. Certified Milk. No milk or cream shall be sold as certified milk or cream unless such milk or cream conforms to all the terms of sections 7.09 to 7.17 inclusive, and in addition thereto shall have received

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an official certification by a medical milk commission organized in accordance with the rules and provisions of the American Association of Milk Commissioners, and such certification shall have received the approval of the Madison Health Department.

7.17. General Provisions Pertaining to Milk Regulations, and the Enforcement Thereof.

(1) The health department or any inspector designated by the health department shall have the right to enter any building, wagon or place where milk or cream is kept or exposed for sale within the limits of the City of Madison to ascertain whether or not the owner or occupant is complying with Section 7.08 to 7.17 inclusive, and shall have the right to take samples of milk or cream not to exceed one pint from any can, vessel, or bottle, for the purpose of inspecting, testing, analyzing, or for microscopic examination.

(2) Whenever a sample or samples so taken shall not correspond with or shall be in violation of the requirements of sections 7.08 to 7.17 hereof, inclusive, such person, persons, corporation, or companies in whose possession, care, custody, or control such milk or cream shall be found shall be deemed guilty of a misdemeanor and punished as hereinafter provided. Any person, association, or corporation that shall not permit such examination by said board of health by their representative shall forthwith forfeit his, her, or their license or licenses, and shall be punished as hereinafter provided.

(3) All milk, cream, or milk products sold or offered for sale for consumption upon the premises as a bev-

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erage shall be delivered to the patron or customer in the original bottle bearing a cap labeled according to the provision of this chapter and it shall be unlawful to offer for sale for beverage purposes so-called bulk milk or tank milk, or milk transferred from the original container in any manner.

912 (4) In case of difficulty in determining the character of the milk sold, a chemical and bacteriological examination may be secured and the sale of milk which does not conform to the following standards shall be prohibited, to-wit:

Bacteriological analysis: Milk, 500,000 bacteria or less per cubic centimeter; Cream, 800,000 bacteria or less per cubic centimeter.

(5) Compliance with all conditions and provisions of section 7.08 to 7.17 inclusive shall be a continuing condition upon the validity of any license issued under the provisions of said sections, and upon complaint in writing by any resident of the City of Madison, or by any representative of the health department or sanitary inspector, and filing the same with the board of health, that such licensee sold or offered for sale milk or cream that is impure, unhealthy, or unsanitary, or that the dairy or place in which said cows are kept is filthy or unhealthy, or that the milk sold by such person was drawn from cows that are affected with tuberculosis or other disease rendering the milk unhealthy or unsanitary, or that said licensee is violating any of the provisions of sections 7.09 to 7.17 hereof, inclusive, or rules of the board of health, the board of health shall cause an examination to be made of the premises and animals

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and of such milk or cream, and if conditions warrant, the board shall summon such person or persons to appear before it within three days after the date of service of such summons to show cause why his or their license or licenses shall not be revoked. The board of health shall proceed to hear such matters, and if in its discretion the allegations of the said complaint are true and sufficient, it shall revoke the license or licenses of such person or persons complained of.

(6) No tickets shall be used in connection with the sale and delivery of milk more than once, and no tickets shall be used or accepted for use from any premises in which any contagious or communicable disease exists.

(8) The board of health shall from time to time make such further rules and regulations in accordance with section 141.01 of the Revised Statutes of 1929, respecting the sanitary conditions of stables, shed, buildings in which cows are kept, manner of handling same, buildings, containers, bottles, and cans in which milk or cream is held, and such other regulations pertaining to the sale and distribution of milk, cream, or milk products in the City of Madison as the said board may deem proper. All such rules and regulations shall become effective after publication in the official city paper.

(9) When in its opinion the public health requires action, the health department may require that any milk or cream supply shall be pasteurized under the supervision of said department or its officers, such
913 milk or cream to be sold only as a pasteurized sup-

ply until such time as the department decides that the necessity for such pasteurization no longer exists.

(10) If and when an emergency shall develop that milk or cream conforming to the terms of sections 7.08 to 7.17 hereof, inclusive, shall not be available or shall be difficult to secure in sufficient quantity to meet the needs of the City of Madison, any distributor of milk shall be authorized to procure other milk. Before distributing such other milk or cream it shall be pasteurized in accordance with section 7.15 (2). The source or sources from which such milk has been obtained shall be certified by the distributor to the health department and shall not be distributed unless and until the approval of the health department for the distribution of such milk shall have been obtained. Such distribution of milk from such sources shall continue only during such period as shall be approved by the health department.

7.18. Penalty for Violation of Sections 7.08 to 7.17 Inclusive. Any person violating any provision of sections 7.08 to 7.17 inclusive shall be deemed guilty of a misdemeanor, and shall upon conviction be punished by a fine of not less than five dollars nor more than fifty dollars for each offense, or by the cancellation of the license as hereinbefore provided, or by such fine and cancellation of license. Any violation of a regulation of the board of health of the City of Madison with relation to the production, transportation, sale, or delivery of milk passed pursuant to authority vested in said board by the statutes of the State of Wisconsin and ordinances of the City of Madison, shall be deemed a violation of sections 7.08 to 7.17 hereof, inclusive.

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EHXIBIT 45.

AN ORDINANCE.

By the Committee of the Whole:

The City Council of the City of Madison do ordain as follows:

An ordinance to create sections 7.09 to 7.27, inclusive, of the General Ordinances of the City of Madison regulating the production and sale of milk and milk products within and for the City of Madison and repealing existing ordinances in conflict therewith. The City Council of the City of Madison do ordain as follows:

1. Section 7.09 to 7.27, inclusive, of the General Ordinances of the City of Madison regulating the production and sale of milk and milk products in and for the City of Madison are created to read as follows:

"7.09. *Production and Sale of Milk and Milk Products.*

Definitions. The following definitions shall apply in the interpretation and enforcement of the ordinances of the City of Madison relating to the production and sale of milk, cream and milk products in and for the City of Madison, being sections 7.09 to 7.27, inclusive, of this chapter and any amendments or additions thereto:

(1) *Milk.* Milk is hereby defined to be the lacteal secretion obtained by the complete milking of one or more healthy cows, excluding that obtained within fifteen (15) days before and five (5) days after calving, or such longer period as may be necessary to render the milk practically colostrum free, which

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contains not less than eight and one-half per cent (8.50%) of milk solids not fat, and not less than three per cent (3%) of milk fat.

918 (2) *Milk Fat or Butter Fat.* Milk fat or butter fat is the fat of milk.

(3) *Coffee Cream, Whipping Cream, Sour Cream, Half and Half.*

(a) Coffee cream is a portion of milk which contains not less than eighteen per cent (18%) milk fat.

(b) Whipping cream, sometimes designated as extra heavy cream, or XXX cream, is a portion of milk which contains not less than twenty-eight per cent (28%) milk fat.

(c) Sour cream or salad cream is a portion of milk which contains not less than eighteen per cent (18%) milk fat. The acidity shall be more than (0.20%) expressed as lactic acid.

(d) Half and half, is commonly known as a mixture of cream and milk or skim milk, and shall contain not less than twelve per cent (12%) of milk fat. The fat content shall be stated on the label. This product may be homogenized.

(e) With the exception of ice cream, any cream or milk or mixture of cream and milk and other ingredients processed or manufactured to be used for human consumption shall meet all the requirements of this ordinance.

(4) *Skimmed or Separated Milk.* Skimmed or separated milk is milk from which a sufficient portion of milk-fat has been removed to reduce its milk-fat percentage to less than three per cent (3%), and shall not contain less than eight and one-fourth per cent (8¼%) solids not fat.

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(5) *Chocolate Milk.* Chocolate milk or chocolate flavored milk is whole milk sweetened and flavored with chocolate or cocoa. It may contain added salt, milk solids not fat and stabilizers approved by the Department of Public Health, and shall contain not less than three per cent (3%) milk fat.

919 (6) *Chocolate Drink.* Chocolate drink, chocolate flavored drink, or chocolate dairy drink is skimmed milk, sweetened and flavored with chocolate or cocoa. It may contain added salt, milk solids not fat, and stabilizers approved by the Department of Public Health. The product shall be labelled "made with skim milk" or "made with separated milk," or otherwise indicate fat content.

(7) *Buttermilk.* Buttermilk is the product which remains when fat is removed from milk or cream in the process of churning butter. It contains not less than eight and one-fourth per cent (8.25%) of milk solids not fat. Buttermilk must be the product of milk which has been produced and pasteurized in accordance with this ordinance.

(8) *Cultured Buttermilk.* Cultured buttermilk is the product resulting from the souring or treatment by lactic acid culture or other recognized culture of milk or milk products. It contains not less than eight and one-fourth per cent (8.25%) of milk solids not fat, and shall be made from milk which has been produced and pasteurized in accordance with this ordinance.

(9) *Vitamin D Milk.* Vitamin D milk is pasteurized whole milk, the vitamin D content of which has been increased by a process approved by the Department

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of Public Health. At least four hundred (400) U. S. P. units must be present in each quart unless otherwise specified by the Health Commissioner. The term "unit" as used in these regulations refers to the United States Pharmacopeia, latest available publication. Milk or milk products fortified with any other vitamin concentrate must have the written approval and permission of the Health Commissioner.
920 Such approval shall state the method and products concerned.

(10) *Goats Milk.* Goat milk is the lacteal secretion, free from colostrum, obtained by the complete milking of healthy goats, and shall comply with all the requirements of this ordinance. The word "cows" shall be interpreted to include goats. Goats milk must be pasteurized.

(11) *Homogenized Milk.* Homogenized milk is pasteurized whole milk which has been homogenized or permanently emulsified through the break-up of the fat globules by methods and equipment approved by the Department of Public Health. The fat globules shall be broken up and so blended with the other milk solids to the extent that after 48 hours storage no visible cream separation occurs and the fat percentage of the top 100 Milliliters of milk in a quart bottle or of proportionate volumes in containers of other sizes does not exceed the fat percentage of the remaining milk by more than 0.25 per cent. The milk fat content shall be not less than three per cent (3%). Homogenized milk or homogenized cream shall not be mixed with milk or cream which has not been homogenized for the purpose of sale as milk.

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(12) *Milk Products.* Milk products shall be taken to mean and include cream, sour cream, homogenized milk, goat milk, Vitamin D milk, buttermilk, skimmed milk, cottage cheese, milk beverages, skimmed milk beverages, and any other products made by the addition of any substance to milk or any of these products and used for similar purposes and designated as milk products by the Health Commissioner. All milk products shall be pasteurized or made from milk,
921 cream, or skim milk each of which shall have been pasteurized.

(13) *Cottage Cheese.*

(a) Cottage cheese is the soft uncured cheese made from sweet pasteurized skim milk by the following procedure: Harmless lactic-acid-producing bacteria are added to skimmed milk and it is held until it becomes coagulated. Rennet may be used also if desired. The coagulated mass may be cut; it may be warmed; it may be stirred; it is then drained. The curd may be washed with water and further drained; it may be pressed, chilled, worked, seasoned with salt. Flavoring and other food may be added if accepted by the Health Commissioner. The finished cheese shall contain not more than eighty per cent (80%) of moisture.

(b) *Creamed Cottage Cheese.* Creamed cottage cheese is the soft uncured cheese prepared by mixing cottage cheese with pasteurized cream or a mixture of pasteurized cream and pasteurized milk or pasteurized skim milk, or both. Such cream or mixture is used in such quantity that the milk fat added thereby is not less than four per cent (4%) by weight

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of the finished creamed cottage cheese. The finished creamed cottage cheese contains not more than eighty per cent (80%) of moisture.

(14) *Soft Curd Process.* A method or process of treating milk or its products as approved by the Department of Public Health, so that it has a curd tension of less than twenty (20) grams as determined by methods established in STANDARD METHODS, latest edition published by the American Public Health Association.

(15) *Pasteurization.* The term "pasteurization," "pasteurized," shall be defined as the process of heating every particle of milk or milk products to at least 143° F., and holding at such temperature for at least thirty (30) minutes, or to at least 160° F.,
922 and holding at such temperature for at least fifteen (15) seconds, in approved and properly operated high temperature short time pasteurizer equipment; provided that nothing contained in this definition shall be construed as disbarring any other process which has been demonstrated to be eqqually efficient, and is approved by the Department of Public Health.

(16) *Adulterated or Misbranded Milk, or Milk Products.* Any milk, or milk products not conforming to the requirements of the definition and sanitation requirements of this ordinance or any applicable Wisconsin law or to which any substance has been added or removed except as may be specifically permitted by the Department of Public Health, shall be deemed adulterated.

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Any milk, or milk product which carries a label other than that approved by the Department of Public Health shall be deemed misbranded.

(a) Any person, firm or corporation licensed to sell milk or milk products within the city limits of Madison shall at the request of the Department of Public Health furnish a detailed written plan of manufacture of any product offered for sale.

(b) The Department of Public Health shall select samples as conditions may warrant and order them to be tested in a qualified laboratory for special analysis, such as special claims of vitamin content, digestibility claims, etc., at the licensee's expense.

(c) All plant records of quantities of milk or milk products purchased and disposed of, and control tests shall be available for inspection by an officer of the Department of Public Health. These records shall be for any previous six (6) months period.

(d) If at any time an officer of the Department of Public Health finds insufficient or inefficient equip-
923 ment or any irregularity in the approved process of manufacture of any milk or milk product such dealer shall be deemed guilty of violation of this ordinance.

(17) *Milk Producer and Dairy Farm.*

(a) A milk producer is any person who owns or controls or supervises one or more cows from which a part or all of the milk products is sold or offered for sale.

(b) A dairy farm is any place or premises where one or more cows are kept from which a part or all of the milk or milk products is sold or offered for sale.

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(18) *Milk Distributor or Vendor.* A milk distributor or vendor is any person who offers for sale or sells to another any milk or milk products for human consumption as such.

(19) *Milk Plant or Dairy Plant.* A milk plant or dairy plant is any place, premises, or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized or otherwise prepared for distribution.

(20) *Department of Public Health and Health Commissioner.*

(a) The term Department of Public Health shall mean the Health authority of the City of Madison, Wisconsin.

(b) The term Health Commissioner shall mean the head of the Department of Public Health or his authorized representative.

(21) *Average Bacterial Plate Count, Direct Microscopic Count, Reduction Time and Cooling Temperature.*

Average bacterial plate count and average direct microscopic count shall be taken to mean the logarithmic average, and average reduction time and average cooling temperature shall be taken to mean the arith-
924 metic average, of the respective results of the last three consecutive samples, taken upon separate days.

(22) *Inspection.* The Health Commissioner may authorize such inspections as are necessary to enforce the provisions of this ordinance. In the case of dairy plants or receiving stations the inspection shall be at least monthly. In the case of dairy farms its shall be at least every six (6) months.

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(23) *Person.* The word "person" as used in this ordinance shall mean person, firm, corporation, or association.

(24) *And/or.* Where the term "and/or" is used, "and" shall apply where possible; otherwise "or" shall apply.

(25) *Certified Milk.* Certified milk is milk which conforms to the requirements of the American Association of Medical Milk Commissions in force at the time of production.

(26) *Certified Milk Pasteurized.* Pasteurized certified milk is certified milk which has been pasteurized in a milk plant which meets the requirements of this ordinance.

7.10 *The Sale of Adulterated, Misbranded, Uninspected Milk or Milk Products Prohibited.*

No person shall, within the City of Madison or its Police jurisdiction, produce, sell, offer or expose for sale, or have in his possession with intent to sell, any milk or milk products, which is adulterated, misbranded or from a source which does not hold a producer permit and milk plant license in good standing and which has been issued by the Department of Public Health, of the City of Madison, Wisconsin.

925 7.11. *Permits.*

It shall be unlawful for any person to bring into or receive into the City of Madison, Wisconsin, or its police jurisdiction, for sale, or to sell, or offer for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product as defined in this ordinance from a

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source not possessing a permit from the Health Commissioner of the City of Madison, Wisconsin.

Only a person who complies with the requirements of this ordinance shall be entitled to receive and retain such a permit.

On the filing of an application for a permit with the Health Commissioner he shall cause the source of supply named therein to be inspected and shall cause all other necessary inspections and investigations to be made. The Health Department shall not be obligated to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square. If the source of supply named therein conforms to the standards of this ordinance a permit may be issued by the Department of Public Health and shall remain in effect unless revoked in accordance with the provisions of this or other ordinances of the City of Madison, or until there is a change in ownership or tenancy of the premises. This permit shall not be transferrable from person to person or from one premises to another, except by Health Department action. A permit and/or can number shall not be transferred from farm to farm within the calendar year.

Milk permits may be temporarily suspended by the Health Commissioner upon violation by the holder of any of the terms and conditions of this ordinance, or for interference with the Health Commissioner
926 in performing the duties prescribed by this ordinance or to be revoked after an opportunity for a hearing by the Health Commissioner upon willful, intentional,

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continuous or repeated violations of the provisions of this ordinance.

7.12. *Labeling.* All bottles, cans, packages, and other containers enclosing milk or any milk product defined in this ordinance shall be plainly labeled or marked with (1) The name and address of the milk plant where contents were processed and bottled or packaged; (2) The name of the contents as given in the definitions in this ordinance; (3) The word "Pasteurized" only if the product has been pasteurized as defined in this ordinance; (4) In the case of Vitamin D Milk the designation "Vitamin D Milk," the source of or kind of Vitamin D, and the Vitamin D content; (5) All labels shall be worded in letters of a size, kind and color approved by the Health Commissioner and shall contain no marks or words which are misleading; (6) In the case of cans or raw milk for pasteurization the producer permit number shall appear on the shoulder of the cans. The numbers shall be approximately three (3) inches high and kept legible at all times.

7.13. *Inspection of Dairy Farms and Milk Plants.* Inspections shall be made in accordance with Section 7.09 (22). In case the Health Commissioner discovers the violation of any item of sanitation, he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied. If he deems the violation of a serious enough nature he may suspend the permit until corrections are made. A second inspection shall be used to determine compliance with this ordinance. Any violation of the same item of this ordinance on more than

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927 two consecutive inspections shall call for immediate suspension of the permit. The inspection of a milk plant shall include any receiving station.

One copy of the inspection report shall be posted by the Health Commissioner in a conspicuous place upon an inside wall of one of the dairy farm or milk plant buildings, and said inspection report shall not be defaced or removed by any person except the Health Commissioner. Another copy of the inspection report shall be filed with the records of the Department of Public Health. The dairy farm "Field Man", employed by a milk plant, shall use an inspection report form approved by the Health Commissioner and a copy of each inspection report shall be forwarded to the Department of Public Health. The Dairy Field Man shall make every effort to correct violations of this ordinance but the dairy receiving room man or plant operator shall refuse to accept insanitary milk as defined in this ordinance.

7.14 *The Examination of Milk and Milk Products.*

During each 30 day period, or more often if necessary, samples of milk and cream from each dairy and each milk plant shall be taken and examined by the Health Commissioner. Samples of other milk products may be taken and examined by the Health Commissioner as often as he deems necessary. Approval or disapproval of dairy plant milk, should be given only on milk obtained from the plant or their delivery trucks or delivery outlets owned by the same organization. Samples of milk and milk products from store, cafes, soda fountains, restaurants, and other places where milk or milk products are sold shall be

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examined as often as the Health Commissioner may require. Bacterial plate counts and/or direct micro-
928 scopic counts shall be made in conformity with the latest standard methods recommended by the American Public Health Association. Examinations shall include such other determinations as the Health Commissioner may deem necessary for the detection of adulteration, these examinations to be made in accordance with the latest standard methods of the American Public Health Association and the Association of Official Agricultural Chemists. Samples may be taken by the Health Commissioner at any time prior to the final delivery of the milk or milk products. All proprietors of stores, cafes, restaurants, soda fountains, and other similar places shall furnish the Health Commissioner, upon his request, with the names of all distributors from whom their milk and milk products are obtained.

Whenever the logarithmic average bacterial count, the average reduction time, or the average cooling temperature of four (4) consecutive samples falls beyond the limits of this ordinance as determined in section 7.09 (21) and section 7.15 (1) (b), the permit shall be immediately suspended provided that notice has been given to the producer of the results of the first three (3) samples used in the average.

All samples for examination and analysis shall be furnished at the expense of the dairy plant.

7.15. *Certified Milk and Grade "A" Raw Milk for Pasteurization.*

(1) Definitions.

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(a) Certified milk is milk which conforms with the requirements of the American Association of Medical Milk Commissions in force at the time of production and is produced under the supervision of a medical
929 milk commission and of the State Board of Health or of the City Health Commissioner of Madison.

(b) Grade "A" raw milk for pasteurization is milk the bacterial count of which, as determined under section 7.14, does not exceed a standard plate count of 200,000 per cubic centimeter or the average direct microscopic count of which does not exceed 200,000 per cubic centimeter by "clump count," or 800,000 per cubic centimeter if individual organisms are counted or the average reduction time of which is not less than six (6) hours; and which was produced on dairy farm conforming with all the following items of sanitation.

(2) *Examination of Cows for Tuberculosis and Other Diseases.*

(a) Except as provided hereinafter a tuberculin test of every animal in each herd and additions thereto shall be made before any milk therefrom is sold, and at least once every twelve (12) months thereafter, by a licensed veterinarian approved by the State livestock sanitary authority. Said tests shall be made and reactors disposed of in accordance with the requirements approved by the United States Department of Agriculture, Bureau of Animal Industry, for accredited herds. A certificate signed by the veterinarian and filed with the Health Commissioner shall be evidence of the above test: provided, that in modified accredited counties in which the modified accredited area plan is applied to the dairy herds,

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the modified accredited area system approved by the United States Bureau of Animal Industry may be accepted in lieu of annual testing, providing acceptable official records are available to the Department of Public Health.

(b) *Bangs Disease.* Certified milk shall be from herds found to be free from Bang's disease and shall be retested every six (6) months by approved meth-
930 ods and by a qualified veterinarian. A certificate identifying each animal by number, and signed by the laboratory making the test and filed with the Health Commissioner, shall be required as evidence of the above test.

(c) *Diseased Udders, etc.* Cows which show an extensive or entire active induration of one or more quarters of the udder upon physical examination, whether secreting abnormal milk or not, shall be excluded from the milking herd, provided that this shall not apply in the case of a quarter that is completely dry. Cows giving bloody stringy milk or milk which is otherwise abnormal in composition as determined bacteriologically or chemically and/or with only slight induration of the udder shall be excluded from the herd until re-examination shows the milk has become normal.

For other diseases such tests and examination as the Health Commissioner may require shall be made at intervals and by methods prescribed by him, and any animals or reactors shall be disposed of as he may require.

(3) *Dairy Barn, Lighting.* A dairy or milking barn shall be required and in such section thereof where

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cows are milked windows shall be provided and kept clean and so arranged as to insure adequate light properly distributed, and when necessary shall be provided with adequate supplementary artificial light. Three (3) square feet of window space per stanchion and box-stall shall be considered compliance in old construction. Four (4) square feet per stanchion shall be recommended for extensive remodeling or new construction.

(4) *Dairy Barn, Air Space and Ventilation.* Such sections of all dairy barns where cows are kept or milked shall be well ventilated to prevent condensa-
931 tion of moisture and accumulation of undue odor, and shall be so arranged as to avoid overcrowding.

(5) *Dairy Barn, Floors.* The floors and gutter of all such parts of all dairy barns in which cows are milked shall be constructed of concrete or other approved impervious and easily cleaned material, shall be graded to drain properly, and shall be kept clean and in good repair. No horses, calves, etc., shall be permitted in parts of the barn used for milking or through which milk is transported. Calves may be permitted in confined box stalls. Swine, sheep, goats and fowl must not be in the dairy barn at any time. All necessary means of fly control shall be used.

(6) *Dairy Barn, Walls and Ceilings.* The walls and ceiling of all dairy barns shall be whitewashed at least once each year or painted once every two (2) years, or oftener, if necessary, or finished in an approved manner, and shall be kept clean and in good repair. In case there is a second story above that

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part of the barn in which cows are milked, the ceiling shall be tight. If the feed room adjoins the milking space, it shall be separated therefrom by a dust-tight partition and door. No feed shall be stored in the milking portion of the barn, unless kept in a tightly covered box.

(7) *Cowyard.* All cowyards shall be graded and drained and kept clean and free of mud holes. Swine shall not be allowed in the cow yard. Open sheds shall be kept clean and dry.

(8) *Manure Disposal.* All manure shall be removed from the dairy barn daily to a distance of at least fifty (50) feet from the barn and stored in such a manner as to be inaccessible to the cows and not create a hazardous or objectionable insanitary condition and must at all times be disposed of in such a manner as to best prevent breeding of flies therein.
932 During fly season all manure shall be spread in the field.

(9) *Milk House or Room, Construction.* There shall be provided a separate milk house or milk room in which the cooling, handling and storing of milk and milk products and the washing, bactericidal treatment and storage of milk containers and utensils shall be done.

(a) The milk house or room shall be provided with a floor constructed of concrete or other approved impervious material and shall be smooth, of good repair, properly drained and provided with an approved trap drain.

(b) It shall have walls and ceiling of such construction as to permit easy cleaning and shall be well

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painted or finished in a manner approved by the Health Commissioner.

(c) It shall be well lighted and ventilated. The window area shall equal at least ten per cent (10%) of the floor area and there shall also be adequate artificial light.

(d) It shall have all openings effectively screened except outward-opening self-closing doors, unless other effective means are provided to prevent the entrance of flies. There shall be a ventilator extending from the ceiling through the roof. The ventilator flu shall be at least one hundred (100) square inches in area and shall be capped in such a manner as to prevent the entrance of flies and birds.

(e) It shall be used for no other purposes than those specified above, except as may be approved by the Health Commissioner.

(f) The milk house or room shall not be located in a cellar or basement or open directly into a stable or into any room used for domestic purposes or to any room or area likely to cause hazardous or obnoxious conditions. The milk house door shall be at least six (6) feet from the milking barn. In case the milk
933 house or room door leads to the milking barn through a hall or connecting room, outward swinging self-closing doors must be provided at each end of such hallway unless other effective means are provided to prevent the entrance of flies. The milk house preferably should be connected to the barn by a roofed-over areaway which is open on one or both sides.

(g) A milk house or room shall have water from an approved supply piped into it; shall be provided

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with adequate facilities for the heating of water and for the cleaning of utensils; shall be equipped with two (2) compartment stationary wash and rinse vats and adequate metal racks for the storage of all dairy utensils.

(h) The milk house shall be equipped with facilities for heating in winter time.

(10) *Milk House or Room, Cleanliness and Flies.* The floors, walls, ceilings, and equipment of the milk house or rooms shall be kept clean at all times. All means necessary for the elimination of flies shall be used. All equipment or articles not used for production of milk shall be removed.

(11) *Toilet.* Every dairy farm shall be provided with one (1) or more sanitary toilets conveniently located and properly constructed, operated, and maintained, so that the waste is inaccessible to flies and rodents and does not pollute the surface soil or contaminate any water supply.

(12) *Water Supply.* The water supply for the milk room and dairy barn shall be properly located, constructed, and operated, and shall be easily accessible, adequate, and of a safe, sanitary quality and shall comply with the Wisconsin Well Code.

934 (13) *Utensils, Construction.* All multi-use containers or other utensils used in the production, handling, storage, or transportation of milk or milk products must be made of smooth non-absorbent material, and of such construction as to be easily cleaned, and must be in good repair. Joints and seams shall be soldered flush. Woven wire cloth shall not be used for strain-

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ing milk. All milk pails shall be of a small-mouth design approved by the Health Commissioner. The manufacture, packing, transportation, and handling of single-service containers and container caps and covers shall be conducted in a sanitary manner.

(14) *Utensils, Cleaning.* All multi-use containers, equipment, and other utensils used in the production, handling, storage, or transportation of milk and milk products must be thoroughly cleaned after each usage in a manner approved by the Department of Public Health.

(15) *Utensils, Bactericidal Treatment.* All multi-use containers, equipment, and other utensils used in the production, handling, storage, or transportation of milk or milk products shall, prior to each usage, be subjected to an approved bactericidal process with steam, chlorine, hot water of 170° F. or any sanitizing agent approved by the Department of Public Health.

(16) *Utensils, Storage.* All containers and other utensils used in the production, handling, storage or transportation of milk or milk products shall be stored inverted on metal racks so as not to become contaminated before being used. Single service strainer discs of an approved design shall be used and stored in an approved and sanitary manner.

(17) *Utensils, Handling.* After bactericidal treatment no container or other milk or milk product utensil shall be handled in such manner as to permit
935 any part of any person or his clothing to come in contact with any surface with which milk or milk products come in contact.

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(18) *Milking, Udders and Teats, Abnormal Milk.* The udders and tests of all milking cows shall be clean and washed with a bactericidal solution at the time of milking. Abnormal milk shall be kept out of the milk supply and shall be so handled and disposed of as to preclude the infection of the cows and the contamination of milk utensils.

(19) *Milking, Flanks.* The flanks, bellies, and tails of all milking cows shall be free from visible dirt at the time of milking. Flanks, bellies and tails shall be clipped except during pasturing months.

(20) *Milkers' Hands.* Milkers' hands shall be washed clean, rinsed with a bactericidal solution, and dried with a clean single service towel immediately before milking and following any interruption in the milking operation. Wet-hand milking is prohibited. Convenient facilities shall be provided for the washing of milkers' hands.

(21) *Clean Clothing.* Milkers and milk handlers shall wear clean outer garments while milking or handling milk, milk products, containers, utensils or equipment.

(22) *Milkstools.* Milk stools shall be impervious, washable and kept clean and when not in use shall be washed and hung above the floor.

(23) *Removal of Milk.* Milk shall be removed immediately to the milk house or straining room. Pouring, but not straining is permitted in the barn into containers provided with covers and so located as to protect the milk from contamination. Filled con-
936 tainers shall be removed immediately to the milk house for cooling.

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(24) *Cooling.* Milk must be cooled immediately after completion of milking to 60° F. or less, and maintained at that temperature until delivered.

(25) *Miscellaneous.*

(a) All vehicles used for the transportation of milk or milk products shall be constructed with permanent tops and with permanent sides and backs and tight floors. Such openings as are necessary shall be fitted with tight-fitting doors. All vehicles shall be kept clean and used for no other purpose than the transportation of milk unless special permission is granted by the Health Commissioner. In the case of the individual producer delivering only his own milk, the Health Commissioner may grant permission for the use of a clean canvas as protection of the milk from the sun and other contamination.

(b) All milk cans shall be returned to the producer and shall be inverted on metal racks in the milk house by the milk hauler.

(c) The immediate surroundings of the dairy barn and milk house or room shall be kept in a neat, clean condition and free of all health nuisance.

(c) The immediate surroundings of the dairy barn and milk house or room shall be kept in a neat, clean condition and free of all health nuisance.

7.16. *Grade "A" Milk and Milk Plant Requirements.* Grade "A" pasteurized milk is milk produced in accordance with section 7.15 (1) (b), (2) to (24) inc. and which has been pasteurized, cooled, and bottled in a milk plant conforming with all of the following items of sanitation and the average bac-

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terial plate count of which, at no time after pasteurization and until delivery, shall exceed 30 thousand (30,000) per milliliter as determined under section
937 7.09 (21) and section 7.14. The coliform count shall not exceed five (5) milliliter as determined under section 7.14. The allowable bacteria count as stated above for grade "A" pasteurized milk shall be applied to all milk or milk products as defined in this ordinance. The allowable bacteria count of thirty thousand (30,000) per milliliter shall not apply to buttermilk, cottage cheese and sour cream. The inspection of a milk plant shall also include receiving stations, and shall conform with the following items.

(1) *Floors.* The floors of all rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall be constructed of tile, concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained, provided with trapped drains and kept clean.

(2) *Walls and Ceilings.* Walls and ceilings of rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall have smooth, washable, light-colored surface and shall be kept clean.

(3) *Doors and Windows.* Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened and doors shall be self-closing.

(4) *Lighting and Ventilation.* All rooms shall be well lighted and ventilated.

(5) *Miscellaneous Protection from Contamination.* The various milk plant operations shall be so located

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and conducted as to prevent any contamination of the milk or of the cleaned equipment. All means necessary for the elimination of flies shall be used. There shall be separate rooms for (a) intake or receiving room; (b) the pasteurizing, processing, cooling, and bottling operation, and (c) the washing and bacteri-
938 cidal treatment of containers. Pasteurized milk or milk products shall not be permitted to come in contact with equipment with which unpasteurized milk or milk products have been in contact, unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment. Rooms in which milk, milk products, cleaned utensils, or containers are handled or stored shall not open directly or indirectly into any stable or living quarters. The pasteurization plant shall be used for no other purpose than the processing of milk and milk products and the operations incident thereto, except as may be approved by the Health Commissioner. All equipment used in the milk plant shall meet the approval of the Health Commissioner.

(6) *Toilet Facilities.* Every milk plant shall be provided with toilet facilities conforming with the plumbing code of the State of Wisconsin and the ordinances of the City of Madison, Wisconsin. The toilet room shall be equipped with handwashing facilities, warm water, soap and disposable towels. Toilet rooms shall not open directly into any room in which milk, milk products, equipment, or containers are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, well ventilated and contain a

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prominently posted sign "Wash hands before returning to work."

(7) *Water Supply.* The water supply shall be easily accessible, adequate and of a safe, sanitary quality, and shall comply with the Wisconsin Well Construction Code of the State Board of Health.

(8) *Hand-washing Facilities.* Convenient hand-washing facilities shall be provided in the processing room, including hot running water, soap and approved sanitary towels. The use of a common towel is prohibited.

939 (9) *Sanitary Piping.* All piping used to conduct milk or milk products shall be "sanitary milk piping", of material and condition meeting the approval of the Health Department. Pasteurized milk and milk products shall be conducted from one place of equipment to another only through sanitary milk piping and must be protected from contamination at all times.

(10) *Construction and Repair of Containers and Equipment.* All multi-use containers and equipment shall be constructed in such manner that all surfaces in contact with milk are readily accessible for cleaning following each usage, and shall be kept in good repair. The manufacture, packing, transportation and handling of single-service containers and container caps and covers shall be conducted in a sanitary manner.

(11) *Disposal of Wastes.* All waste and garbage shall be kept in covered metal containers.

(12) *Cleaning and Bactericidal Treatment of Containers and Equipment.* All milk and milk products

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containers and equipment, except single-service containers, shall be thoroughly cleaned after each usage. All containers shall be subjected to an approved bactericidal process after each cleaning. All equipment shall be subject to an approved bactericidal process immediately before each usage.

(13) *Storage of Containers and Equipment.* After bactericidal treatment, all bottles, cans, and other multi-use milk or milk products containers and equipment, shall be stored in such manner as to be protected from contamination.

(14) *Handling of Containers and Equipment.* Between bactericidal treatment and usage, and during usage, containers and equipment shall be handled or
940 operated in such manner as to prevent contamination of the milk.

(15) *Storage of Caps, Parchment Paper, and Single-Service Containers.* Milk-bottle caps or cap stock, parchment paper for milk caps, and single-service containers, shall be purchased and stored only in unopened sanitary tubes and cartons, respectively, and shall be kept therein in a clean dry place.

(16) *Pasteurization.* Pasteurization shall be performed as described in section 7.09 (15) of this ordinance.

(17) *Cooling.* All milk and milk products received for pasteurization shall immediately be cooled in approved equipment to 50° F. or less and maintained at that temperature until pasteurization, unless they are to be pasteurized within two (2) hours after receipt; and all pasteurized milk and milk products shall im-

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mediately be cooled in approved equipment to a temperature of 50° F. or less, and maintained thereat until delivery.

(18) *Bottling.* Bottling of milk and milk products shall be done at the place of pasteurization in approved mechanical equipment.

(19) *Overflow Milk.* Milk or milk products gathered in any way from overflowing or leaking or otherwise poorly operated equipment shall not be sold for human consumption.

(20) *Capping.* Capping of milk, cream and milk products shall be done by approved mechanical equipment. Hand capping is prohibited. The cap or cover shall cover the pouring lip to at least its largest diameter. This shall not apply to milk in containers for cooking purposes only.

(21) *Personnel, Health.* Every person employed in a milk-pasteurization plant, or food establishment, etc., shall furnish such information, permit and physical examination, and submit such laboratory speci-
941 mens as the Department of Public Health may require for the purpose of determining freedom from infection.

(22) *Personnel, Cleanliness.* All persons coming in contact with milk, milk products, containers, or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

(23) *Miscellaneous.* All vehicles used for the transportation of milk or milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles

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used for the transportation of "processed milk or milk products" in their final delivery containers shall be constructed with permanent tops and with permanent sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for loading and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed.

The immediate surroundings of the milk plant shall be kept in a neat, clean condition.

7.17. *Milk and Milk Products Which May Be Sold.* After the date on which this ordinance takes effect no milk or milk products shall be sold to the final consumer or to restaurants, soda fountains, grocery stores, or similar establishments, except "*Grade A Pasteurized*" or "*Certified Pasteurized*": *Provided*,
942 that when any dairy plant at any time fails to qualify for the above grade in accordance with section 7.16 the Health Commissioner is authorized to revoke its license, or in lieu thereof, the Health Commissioner may permit the sale of the products of the dairy in question for a period not exceeding thirty (30) days or, in emergencies, such a longer period as he may deem necessary. During the thirty (30) day periods and during any such emergency the product shall be labelled as designated by the Health Commissioner.

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7.18. *Reinstatement of License.* Upon receipt of a satisfactory application for reinstatement in the case of a suspended license or use of a Grade A label, as described in section 7.17 which has been the result of an excessive average bacterial plate count, direct microscopic count, or cooling temperature, the Health Commissioner shall take further samples of the applicants output, at the rate of not more than two (2) samples per week. The Health Commissioner shall reinstate the license or label whenever the average of the last four (4) sample results indicates the necessary quality has been attained, but not before the lapse of two (2) weeks from the date of suspension of license. In case the suspended license as described in section 7.17 was the result of violations of the specifications other than bacteriological standards or cooling temperature, the application must include a statement signed by the applicant to the effect that the violated item or items has been complied with. The Health Commissioner shall then make such inspections as he deems necessary to assure himself that all requirements have been met; and in case his findings so justify, he shall reinstate the license.

943 7.19. *Transferring or Dipping Milk; Delivery Containers; Delivery of Milk at Quarantined Residences; Communicable Disease.*

(1) Except as permitted in this section, no milk producer or distributor or vendor shall transfer milk or milk products from one container to another on the street, or in any vehicle or store or in any place, except a bottling or milk room especially used for that purpose. The sale of dip milk is hereby prohibited.

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(2) All pasteurized milk and milk products shall be placed in their final delivery containers in the plant in which they are pasteurized. Milk and milk products sold in the distributor's containers in quantities less than one (1) gallon shall be delivered in approved milk bottles or in approved single-service containers. This shall not apply to milk in containers to be used for cooking purposes only.

(3) It shall be unlawful for hotels, soda fountains, restaurants, groceries, hospitals, and other similar eating establishments to sell or serve any milk or milk product except in the individual original containers in which it was received from the distributor. Food with milk or cream used as a flavoring for food or drink may be transferred into containers when taken from packages as provided.

(4) The delivery of milk or milk products to and the collection of milk or milk products containers from residences in which cases of communicable disease transmissible through milk supplies exists shall be subject to the special requirements of the Health Commissioner.

(5) It shall be unlawful for any hotel, soda fountain, restaurant, grocery, or similar establishment to sell or serve any milk or milk products, which have not been maintained while in its possession at a
944 temperature of 50° F. or less.

(6) Bottled milk or milk products, regardless of type of cap, if stored in water shall be so stored that the tops of the bottles will not be submerged.

(7) All persons to whom milk or milk products are delivered, shall clean thoroughly the containers in

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which such milk or milk products are delivered before returning the containers. Apparatus, containers, equipment and utensils used in the handling, storage, processing or transporting of milk or milk products shall not be used for any other purpose without the permission of the Health Commissioner.

(8) Notice shall be sent to the Health Commissioner immediately by any producer or distributor of milk or milk products upon whose dairy farm or in whose milk plant any infectious, contagious or communicable disease occurs or is suspected.

(9) When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of milk or milk products, the Health Commissioner is authorized to require any or all of the following measures:

(a) The immediate exclusion of that person from milk handling;

(b) The immediate exclusion of the milk supply concerned from distribution and use;

(c) Adequate medical and bacteriological examination of the person or his associates, and of his and their body discharges.

7.20. *Dairy Plant License; Producer Permits; Vendors License.*

(1) It shall be unlawful for any person to engage in the operation of a milk plant as defined in section 7.09 (19) of this ordinance without having first obtained a license therefor from the Clerk of the City
945 of Madison, Wisconsin, as hereinafter provided. Only a person who complies with the requirements of this ordinance shall be entitled to receive and retain a

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license. An application shall be made in writing to the Clerk of said City setting forth:

(a) Name, post office address, and the exact location of the dairy.

(b) If the applicant does not keep cows the source or sources from which he obtains milk or cream for sale or delivery.

(c) Said applicant shall present written consent granting the Health Commissioner free and open access to the dairy plant and its premises for the purpose of making such inspections as he may deem necessary, regardless of whether the dairy plant is in operation or not.

(d) The application shall state whether Grade "A" Pasteurized milk or milk products, or Certified Pasteurized milk are to be sold.

(e) Such application shall state the average daily volume of milk processed and delivered and such other information as may be necessary to the Department of Public Health.

(f) A license fee of one ($1.00) dollar shall accompany the application.

(g) Upon receipt of an application for a dairy plant license the Health Commissioner shall make such inspections as are necessary to determine whether the dairy plant is in compliance with the provisions of this ordinance and whether the source of the milk supply is in reasonable compliance with the terms of this ordinance. Upon recommendation of the Health Commissioner the City Clerk shall issue a dairy plant license which shall expire on the first day of July following the date of issue, unless previously

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revoked by the Health Commissioner due to non-compliance with the provisions of this ordinance.

946 (2) *Milk Producers Permit.* A milk producer must have a permit issued by the Department of Public Health. The milk producer permit application shall include the following information:

(a) The name and address of the farm owner.

(b) The name and address of the tenant, if there is one.

(c) The legal description of the premises.

(d) The name of the dairy plant to whom the milk is to be sold.

(e) A statement granting free access to the premises to the Health Commissioner at all times for such inspection as he may deem necessary.

(3) *Retail Milk Dealers Vendors License.* It shall be unlawful for any firm, corporation, association, or person operating any store, meat market, delicatessen, booth, or stand to sell, offer for sale, have in their possession with intent to sell, any milk, cream, or milk products whether to be consumed on the premises as a beverage, or to be removed from the premises without first having obtained a vendor's license.

(a) License must show name, residence, and exact location of the place of business where said application proposes to sell milk.

(b) The name of person from whom said milk, cream, or milk products are obtained for sale.

(c) The approximate number of quarts sold daily of said milk, cream or milk products.

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Upon inspection of the premises by the Health Department and the Health Department notification to the City Clerk in writing that said premises upon which it is proposed to sell milk are equipped to handle such milk, cream, or milk products in a clean and sanitary way, and in compliance with all the provisions of this ordinance, and that said applicant
947 is a proper person to sell milk, cream or other milk products, the City Clerk upon receipt of one dollar ($1.00) shall cause to be issued a license in the name of the applicant, and the location of the place of business, such license to expire on the first day of July following the date of issue of same, unless otherwise revoked as hereinafter provided. Such license shall not be transferable.

7.21. *Pasteurization Plants to be Within Five Mile Radius.* It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health.

7.22. (1) *Insanitary Milk.*

(a) Definition. Milk drawn from cows kept in a filthy or unclean condition; or milk drawn from any sick cow or cows having running sores; or milk drawn from cows fed unwholesome food or refuse;

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or milk drawn from cows within fifteen (15) days before or five (5) days after calving; or milk to which has been added or into which has been introduced any preservatives or deleterious or filthy substance; or milk that is stale, putrescent or putrid; or milk to which has been added any unclean or unwholesome substance; or milk contaminated by being exposed to dirty, foul or unclean places or conditions is declared to be insanitary milk.

948 (b) *Insanitary Milk Probihited.* It shall be unlawful to sell or offer for sale, furnish or deliver, or have in possession or under control with intent to sell or offer for sale, or furnish, or deliver as food for man any insanitary milk as defined in section 7.22.

The Health Commissioner shall make inspections of each producers milk, as he may deem necessary, at the milk plant intake. Sediment tests, methylene blue tests or other tests shall be made to discover insanitary milk. Insanitary milk shall be rejected as food for man and identified in a manner that will not prevent its use as food for animals. The Health Commissioner is authorized to add a certified food color to each can of insanitary milk as identification. Milk rejected because the cooling standards as described in section 7.15(24), have been violated, may be identified by the addition of buttermilk.

7.23. *Emergency Milk.* If and when an emergency shall develop, that milk or milk products conforming to the terms of this ordinance shall not be available or shall be difficult to secure in sufficient quantities to meet the needs of the City of Madison, the Health

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Commissioner may grant permission to a dairy plant, upon their application, to secure emergency milk from such sources as he may authorize. Such milk shall then be processed in accordance with the terms of this ordinance. The dairy plant shall furnish a detailed statement of the volume and source of such emergency milk or milk products. If the emergency milk or milk products does not meet the requirements of this ordinance the Grade "A" label shall not be used. Milk from such sources shall be labeled "Ungraded."

949 7.24. *Health Commissioner to Announce Grades.* At least once every six months the Health Commissioner of the City of Madison shall announce the grades of all milk and milk products delivered by all distributors and ultimately consumed within the City of Madison.

7.25. *Enforcement Interpretation.* This ordinance shall be enforced by the Health Commissioner in accordance with the interpretations thereof contained in the current edition of the United States Public Health Service Milk Code, a certified copy of which shall be on file in the City Clerk's office; *Provided,* that in case of upward revisions, the provisions shall be interpreted according to the provisions expressed in this ordinance.

7.26. *Provisions Severable.* The provisions of this ordinance shall be severable, and if any of the provisions shall be held in contravention of the Constitution and Laws of the State of Wisconsin, or the United States, the decision of the Court shall not

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affect the validity of the remaining portions. It is hereby declared to be the intent of this ordinance that the same would have been adopted had such unconstitutional or unlawful provisions, if any, not been included therein.

7.27. *Penalty.* Any person violating any provision of this ordinance shall be fined not less than five dollars ($5.00), nor more than fifty dollars ($50.00) for each offense or by the cancellation of the license as hereinbefore provided for, or by such fine and cancellation of license. Each and every violation of the provisions of this ordinance shall constitute a separate offense.

2. Section 7.08 to section 7.18, inclusive, of the
950 General Ordinances of the City of Madison are hereby repealed.

3. This ordinance shall be in effect from and after its passage and publication.

McGowan, Geffs, Geffs & Block,
Attorneys for Appellant-
Plaintiff, Dean Milk Company.

Of Counsel:
Gariepy & Gariepy,
Chicago, Illinois.

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647-728 Exhibit 18. Certified copy of Milk Pasteurization Plant Law of Illinois (not printed).

729-784 Exhibit 19. Certified copy of Grade A Milk Pasteurized—Raw Grade A Milk Products Law of Illinois (not printed).

785 Exhibit 20. Chicago Board of Health Milk Plant Permit Number 38 issued to Dean Milk Company at Huntley, Illinois, on June 20, 1946 (not printed).

786 Exhibit 21. Chicago Board of Health Milk Plant permit number 37 issued to Dean Milk Company at Chemung, Illinois, on December 5, 1946 (not printed).

787 Exhibit 22. Chicago Board of Health milk receiving station permit No. 1619 issued to Dean Milk Company at Rockford, Illinois, on February 28, 1949 (not printed).

788 Exhibit 23. Chicago Board of Health milk distributor permit number 1521 issued to Dean Milk Company at 20 N. Wacker Drive, Chicago, Illinois, on June 22, 1936 (not printed).

789 Exhibit 24. Chicago Board of Health milk receiving station permit number 1578 issued to Dean Milk Company, Belvidere, Illinois, on June 20, 1946 (not printed).

790 Exhibit 25. Chicago Board of Health milk receiving station permit number 1534 issued to Dean Milk Company, Darien, Wisconsin, on May 2, 1947 (not printed).

791 Exhibit 26. Illinois Dept. of Health 1949 certificate of approval—pasteurization plant owned by Dean Milk Company at Chemung, Illinois (not printed).

792 Exhibit 27. Illinois Dept. of Health permit to label milk and milk products Grade A issued to Dean Milk Company, Huntley, Illinois, on May 8, 1947 (not printed).

793 Exhibit 28. Illinois Dept. of Agriculture to operate a dairy plant addressed to Dean Milk Company, Chemung, Illinois, dated Sept. 28, 1948 (not printed).

794 Exhibit 29. Illinois Dept. of Health 1949 certificate of approval for pasteurization plant owned by Dean Milk Company, Huntley, Illinois (not printed).

795 Exhibit 30. Paper milk carton labeled Grade A pasteurized-homogenized Vitamin D milk Dean Milk Company, Chemung, Illinois, Chicago Board of Health Permit No. 37 (not printed).

796 Exhibit 31. Paper milk carton labeled as Exhibit 30 except Dean Milk Company, Huntley, Illinois, Chicago Board of Health Permit No. 38 (not printed).

797 Exhibit 32. Wisconsin Dept. of Agriculture laboratory report on two samples of Dean's milk picked up at store in Whitewater, Wisconsin on Sept. 12, 1949 (not printed).

798-800 Exhibit 33. Certified copy of milk ordinance of Janesville, Wisconsin (not printed).

801 Exhibit 34. Chicago Board of Health Dairy Farm permit issued to Mr. Raymond Pyse, Oregon, Illinois (not printed).

802 Exhibit 35. Patron quality record showing results of the following tests: Meth. blue, sediment, temperature, resazurin, breed count, pasteurizability (not printed).

803 Exhibit 36. Patron scoring sheet by Dean Milk Company, showing patron's score on:

1. Bacteria count
   a. Microscopic
   b. Methylene blue
   c. Laboratory pasteurized count
2. Visible dirt
   a. Clean
   b. Fairly clean
   c. Dirty
   d. Very dirty

3. Temperature
   a. Under 60° F.
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804-805 Exhibit 37. Printed postal card to patron giving data contained in Exhibit 36 (not printed).

806-807 Exhibit 38. Printed postal card to patron giving results of an inverted methylene blue test (not printed).

808 Exhibit 39. Detailed Dairy Farm Inspection Report of Dean Milk Company, giving detailed information on: 1. cows, 2. Dairy barns, 3. milk house, 4. toilet, 5. water supply, 6. utensils, 7. milking, 8. feed, 9. employees, and 10. vehicles (not printed).

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813-874 Exhibit 41. Pamphlet entitled Dane County Agriculture. The data offered by the defendants contained in this pamphlet was read into the record at pages 277 and 278 (not printed).

876-884 Exhibit 42. Methods of making sanitation ratings of milk sheds issued by the United States Public Health Service. The data offered by the defendants contained in this exhibit was read into the record at pages 352, 356-357 (not printed).

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[fols. 281-282] IN SUPREME COURT OF WISCONSIN

August Term, 1949

No. 216

DEAN MILK COMPANY, a corporation, Plaintiff-Appellant,

vs.

CITY OF MADISON, WISCONSIN, a Municipal Corporation, Dr. C. K. Kincaid as Health Commissioner for the City of Madison, Wisconsin, Leonard Howell, as City Manager of the City of Madison, Wisconsin, and The Common Council of the City of Madison, Wisconsin, Defendants-Appellees.

PETITION FOR APPEAL FROM THE SUPREME COURT OF THE STATE OF WISCONSIN TO THE SUPREME COURT OF THE UNITED STATES

To: Honorable Oscar M. Fritz, Chief Justice of the Supreme Court of the State of Wisconsin:

Dean Milk Company, a corporation, your petitioner, respectfully shows:

1. Petitioner is the appellant in the above entitled cause.

2. The above named appellant commenced an action in the Circuit Court of Dane County, Wisconsin, on November 20, 1948, to have declared unconstitutional a section of the city milk ordinance of the City of Madison, Wisconsin, which section prohibited the sale of your petitioner's pasteurized Grade A milk because it had not been pasteurized within five (5) miles of the capitol building in the City of Madison, Wisconsin, and to compel the City of Madison, Wisconsin to issue milk distributor's license to the petitioner; pending this action the City of Madison, Wisconsin, on August 27, 1949, enacted a new ordinance retaining the five mile limitation and adding a new limitation of twenty-five (25) miles for the inspection of farms producing the milk which was the source of your petitioner's supply of milk; that on October 5, 1949, your petitioner filed its second [fol. 283] amended complaint asking to have its rights declared as to each limitation and to have each declared un-

constitutional, and for a declaration of your petitioner's right to sell pasteurized Grade A milk in the City of Madison notwithstanding the above limitations; that the trial was before the Court without a jury and on December 30, 1949, Court entered a judgment declaring.

(a) That the 5-mile limitation was constitutional and

(b) That no justiciable controversy existed as to the 25-mile limitation and dismissed your petitioner's complaint as to that question.

An appeal from said judgment to Supreme Court of the State of Wisconsin, was affirmed by the said Supreme Court on the 30th day of June, 1950, and said judgment has become and is a final judgment.

In said cause it is drawn in question the validity of two sections of the city ordinance of the City of Madison, Wisconsin, on the ground of their being repugnant to the Constitution of the United States, and the decision is in favor of their validity: that said ordinance provides:

> "7.21. Pasteurization Plants to be Within Five Mile Radius. It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream, or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health."

> "7.11. Permits * * * On the filing of an application for a permit with the Health Commissioner he shall cause the source of supply named therein to be inspected and shall cause all other necessary inspections and investigations to be made. The Health Department shall not be obligated to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square."

[fol. 284] that said sections and each of them are in violation of Section 8 of Article I of the United States Consti-

tution which provides that the Congress shall have power to regulate commerce with foreign nations and among the several states and with the Indian tribes; and said sections of the city ordinance are in violation of the first section of the 14th Amendment of the Constitution of the United States in that they deny this petitioner of his property without due process of law and deny to this petitioner equal protection of the laws; that the action of the Circuit Court of Dane County, Wisconsin, and of the Supreme Court of the State of Wisconsin, in refusing to pass upon and to declare unconstitutional Section 7.11 of the above ordinance upon the ground that no justiciable controversy existed because of the presence and validity of Section 7.21 of the above ordinance and because of the fact that the farmers from whom your petitioner purchases its milk and who have no title in the said milk after it is sold to your petitioner, were not party plaintiffs in the above entitled action constitutes a denial to the petitioner of his rights under the first section of the 14th Amendment of the Constitution of the United States in that it denies the petitioner his right to property and to contract without due process of law and denies to this petitioner equal protection of the laws.

Wherefore petitioner prays for the allowance of an appeal from said Supreme Court of the State of Wisconsin, to the Supreme Court of the United States in order that the decision of the Supreme Court of the State of Wisconsin, may be examined and reversed, and also prays that a transcript of the record, proceedings and papers in this case duly authenticated by the Clerk of the Supreme Court of the State of Wisconsin, may be sent to the Supreme Court of the United States as provided by law.

[fols. 285-286] The errors upon which your petitioner claims to be entitled to an appeal are those above indicated and more fully set out in the Assignment of Errors filed herewith.

Dated July 24, 1950.

J. Arthur Moran, Delavan, Wisconsin, Attorney for Petitioner and Proposed Appellant.

George S. Geffs, Jacob Geffs and Eli Block of McGowan, Geffs, Geffs & Block, Janesville, Wisconsin, of Counsel.

[fol. 287] IN THE SUPREME COURT OF THE UNITED STATES

[Title omitted]

ASSIGNMENT OF ERRORS

The said Dean Milk Company, a corporation, assigns the following errors in the record and proceedings of the said case:

1. The Supreme Court of the State of Wisconsin, erred in holding and deciding that Section 7.21 of the Madison City Ordinance which reads:

> "*Pasteurization Plants to be Within Five Mile Radius.* It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health.",

did not deprive appellant of its property rights without due process of law, did not deprive appellants or its right of contract, and did not deny to the appellant the equal protection of the laws within the meaning of Section 1 of Article XIV of the Amendments to the Constitution of the United States.

2. The Supreme Court of the State of Wisconsin erred in holding and deciding that said Section 7.21 of the City [fol. 288] Ordinance of the City of Madison as applied to the appellant did not violate Section 8, Article I of the Constitution of the United States, being what is commonly called the Interstate Commerce clause of the United States Constitution.

3. The Supreme Court of the State of Wisconsin erred in refusing to declare unconstitutional Section 7.11 of the city ordinance of the City of Madison which reads:

> "*Permits.* It shall be unlawful for any person to bring into or receive into the City of Madison, Wis-

consin, or its police jurisdiction, for sale, or to sell, or offer for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product as defined in this ordinance from a source not possessing a permit from the Health Commissioner of the City of Madison, Wisconsin.

Only a person who complies with the requirements of this ordinance shall be entitled to receive and retain such a permit.

On the filing of an application for a permit with the Health Commissioner he shall cause the source of supply named therein to be inspected and shall cause all other necessary inspections and investigations to be made. The Health Department shall not be obligated to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square. If the source of supply named therein conforms to the standards of this ordinance a permit may be issued by the Department of Public Health and shall remain in effect unless revoked in accordance with the provisions of this or other ordinances of the City of Madison, or until there is a change in ownership or tenancy of the premises." * * *

and erred in not holding that the said section deprived the appellant of its property rights without due process of law, deprived the appellant of its right of contract and deprived the appellant of the equal protection of the laws within the meaning of Section 1 of Article XIV of the Amendments to the Constitution of the United States.

4. The Supreme Court of the State of Wisconsin erred in refusing to hold and refusing to decide that said Section [fols. 289-290] 7.11 of the city ordinance of the City of Madison as applied to the appellant did not violate Section 8, Article I of the Constitution of the United States by what is commonly called the Interstate clause of the United States Constitution.

5. The Supreme Court of the State of Wisconsin erred in holding that no justiciable controversy was involved as to whether Section 7.11 of the Madison ordinance did or did not violate the 14th Amendment to the Constitution of the United States and did or did not violate Section 8 of

Article I of the Constitution of the United States and that such holding together with the holding of the Supreme Court of the State of Wisconsin that the appellant could not have its rights decided because Section 7.21 of the City ordinance of the City of Madison prohibited appellant from selling milk and milk products in the city of Madison anyway, and holding that the absence of approximately 950 farmers in northern Illinois and southern Wisconsin as party plaintiffs prevented appellant from having its rights declared as to Section 7.11 of the Madison ordinance, deprived this appellant of due process of law, deprived this appellant of its right to its property and its right of contract and denied this appellant the equal protection of the laws within the meaning of Section 1 of Article XIV of the Amendments to the Constitution of the United States.

* * * * * * *

PRAYER FOR REVERSAL

For which errors said Dean Milk Company, a corporation, appellant herein, prays that the said decision and judgment of the Supreme Court of the State of Wisconsin, dated June 30, 1950, be reversed and that a judgment be rendered in favor of said appellant herein, and for costs.

Dated at Janesville, Wisconsin, this 24th day of July, 1950.

J. Arthur Moran, Attorney for Appellant, Delavan, Wisconsin.

George S. Geffs, Jacob Geffs & Eli Block of McGowan, Geffs, Geffs & Block, Janesville, Wisconsin, of Counsel.

[fol. 291] IN SUPREME COURT OF WISCONSIN

[Title omitted]

ORDER ALLOWING APPEAL TO SUPREME COURT OF UNITED STATES

The petition of Dean Milk Company, a corporation, for an appeal in the above cause to the Supreme Court of the United States from the Supreme Court of the State of Wis-

consin, and an assignment of errors filed therewith and the record of said cause having been considered,

It is ordered that an appeal be and is allowed to the Supreme Court of the United States from the Supreme Court of the State of Wisconsin, as prayed in said petition, and that the Clerk of the Supreme Court of the State of Wisconsin, shall prepare and certify a transcript of the record and proceedings in the above cause and transmit the same to the Supreme Court of the United States within forty (40) days from the date hereof.

It is further ordered that the said petitioner shall give good and sufficient security in the sum of Two Hundred Fifty Dollars ($250.00); that said appellant shall prosecute said appeal to effect, and if said appellant fails to make its plea good it shall answer all damages and costs.

The said appellant now presenting a bond in the sum of Two Hundred Fifty Dollars ($250.00) signed by the Standard Accident Insurance Company of Michigan, authorized to do business in Wisconsin, as surety;

[fols. 292-293] It is therefore ordered that the same be, and hereby is, approved.

The appeal shall operate as a supersedeas.

Timothy Brown, Acting Chief Justice of the Supreme Court of Wisconsin.

Dated: July 25, 1950.

[fols. 294-296] Bond on appeal for $250.00 omitted in printing.

[fols. 297-299] Citation in usual form showing service on Harold E. Hanson omitted in printing.

[fols. 300-301a] In Supreme Court of Wisconsin

[Title omitted]

Stipulation of Record in the United States Supreme Court

Whereas the above entitled action is being appealed to the United States Supreme Court; and

Whereas the Appellant's printed appendix filed in the Supreme Court for the State of Wisconsin, has reduced

the testimony to narrative form and contains all of the material parts of the record which was presented to that court;

Now therefore it is stipulated that the appellant's printed appendix, together with the transcript of all of the papers required by Rule 12 of the United States Supreme Court rules may be transmitted by the Clerk of the Supreme Court of Wisconsin to the Clerk of the United States Supreme Court as the record in the above appeal and that the Clerk of the United States Supreme Court in case the appeal is allowed by the United States Supreme Court may print this stipulated record as the record in the said United States Supreme Court.

It is further stipulated that the Defendants-Appellees by making this stipulation do not waive any right to object to the allowance of the appeal by the United States Supreme Court.

Dated July 24, 1950.

J. Arthur Moran, Attorney for Petitioner Appellant, Delavan, Wisconsin. Harold E. Hanson, Attorney for Appellees, Madison, Wisconsin.

George S. Geffs, Jacob Geffs and Eli Block of McGowan, Geffs, Geffs & Block, Janesville, Wisconsin, of Counsel.

[fol. 302] [Caption omitted]

[fol. 303] [File endorsement omitted]

In Circuit Court for Dane County

[Title omitted]

Notice of Appeal—Filed January 12, 1950

Please Take Notice that the Dean Milk Company, a corporation, plaintiff in this action, hereby appeals to the Supreme Court of the State of Wisconsin, from the judgment rendered and entered in this action and the Circuit Court in the County of Dane on the 30- day of December, 1949, in favor of the defendants and against the plaintiff, denying the plaintiff the relief prayed for in his complaint,

a copy of which judgment is attached hereto, and from the whole of said judgment.

Dated this 31 day of December, 1949.
By McGowan, Geffs, Geffs & Block, Plaintiff's Attorneys.

To Harold E. Hanson, Attorney for the Defendants; Myrtle L. Hansen, Clerk of Circuit Court; Thomas E. Fairchild, Atty. General for the State of Wisconsin.

[fols. 304-305] Declaratory Judgment and Judgment Dismissing Second Cause of Action of Plaintiff's Second Amended Complaint—Omitted. Print page 57 ante

[fol. 306] Bond on appeal for $250.00 filed January 12, 1950 omitted in printing.

[fol. 307] Due service of within Notice of Appeal and Undertaking admitted this 3 day of January A. D. 1950.

Harold E. Hanson, Attorneys for Defendants.

Service admitted, REB, 5 Jan 50 Thomas E. Fairchild, Attorney General per Richard E. Barrett, Asst. Atty. General.

[fol. 308] In Supreme Court of Wisconsin

[Title omitted]

Minute Entry—June 5, 1950

And now at this day came the parties herein, by their attorneys, and this cause having been argued by Jacob Geffs, Esq., for the said appellant, and by Harold E. Hanson, Esq., City Attorney, for the said respondents, and submitted, and the Court not being now sufficiently advised of and concerning its decision herein, took time to consider of its opinion.

[fols. 309-310] In Supreme Court of Wisconsin

Dane Circuit Court. Opinion by Justice Broadfoot.

Dean Milk Company, a Corporation, *Appellant*,

vs.

City of Madison, Wisconsin, a Municipal Corporation, Dr. C. K. Kincaid, as Health Commissioner for the City of Madison, Wisconsin, Leonard Howell, as City Manager of the City of Madison, Wisconsin, and The Common Council of the City of Madison, Wisconsin, *Respondents*

Judgment—June 30, 1950

This cause came on to be heard on appeal from the judgment of the Circuit Court of Dane County and was argued by counsel. On consideration whereof, it is now here ordered and adjudged by this Court, that the judgment of the Circuit Court of Dane County, in this cause, be, and the same is hereby, affirmed with costs against the said appellant taxed at the sum of Seventy-nine Dollars and Fifty Cents ($79.50).

Justice Hughes dissents.

[fol. 311] In Supreme Court of Wisconsin

Dean Milk Co., a corporation, Appellant,

v.

City of Madison, Wisconsin, a municipal corporation, et al., Respondents

Appeal from a judgment of the circuit court for Dane county: Alvin C. Reis, Circuit Judge. Affirmed.

Opinion—Filed June 30, 1950

This is an action by the Dean Milk Company, an Illinois corporation, against the city of Madison, Dr. C. K. Kincaid, its health commissioner, Leonard Howell, its city manager, and its common council, for a declaratory judgment as to the constitutionality of two sections of the milk ordinance

of said city providing substantially as follows: (1) No milk shall be sold as pasteurized milk in the city of Madison unless it has been pasteurized and bottled within a radius of five miles from the capitol square; and (2) the health department shall not be obligated to inspect and issue permits to farms supplying raw milk for sale in said city if said farms are located beyond twenty-five miles from the capitol square. Judgment was entered December 30, 1949, [fol. 312] declaring: (1) That the five-mile limitation is constitutional, and (2) that in this action no justiciable controversy existed as to the twenty-five mile limitation and plaintiff's complaint was dismissed so far as it involved that question. Plaintiff appealed from the judgment.

Plaintiff is engaged in distributing Grade A pasteurized milk and other milk products in Chicago and other communities in Illinois and southern Wisconsin, including some within Dane county. It purchases and gathers milk from approximately nine hundred fifty farms located in northern Illinois and southern Wisconsin. None of these farms is within twenty-five miles of Madison. It pasteurizes and bottles the milk so gathered in plants at Chemung and Huntley, Illinois. The exact distance from these plants to Madison does not appear in the record, but they are located beyond the southern boundary of the state of Wisconsin which is approximately fifty miles from Madison.

On March 8, 1948, the plaintiff applied to the city of Madison for a license to sell its Grade A pasteurized milk and other milk products within the city. On March 12, 1948, its application for such license was denied. On November 20, 1948, plaintiff commenced this action for declaratory relief. While this suit was pending, and on August 27, 1949, the city of Madison adopted a new ordinance retaining the five-mile limitation and inserting the twenty-five mile limitation, which up to that time had not been a part of its milk ordinance. On October 1, 1949, plaintiff applied to the Madison Board of Health for nine hundred fifty farm [fol. 313] application blanks. They were not forwarded. Plaintiff then filed an amended complaint attacking both the five-mile and twenty-five mile limitations. The defendants secured an order to show cause why all reference to the twenty-five mile limitation should not be stricken from the plaintiff's amended complaint. The trial court denied this order to show cause but ordered plaintiff to file a

second amended complaint separating the two causes of action. Thereafter the plaintiff filed its second amended complaint.

The testimony of plaintiff's witnesses showed in detail the means used by the plaintiff to inspect the farms from which it purchased raw milk and the inspection and care taken in each step after the milk was gathered from the farm until bottled and delivered to dealers for sale. Plaintiff also introduced testimony as to the inspection made by the inspectors of the Chicago Health Department and of spot checks by inspectors for the United States Public Health Service.

The defendants, by their witnesses, showed that Madison is the center of Dane county which in 1948 produced six hundred million pounds of milk, more than ten times the amount consumed in the city. They also showed in detail how the city inspected the farms producing milk for consumption within the city and the plants in which it is pasteurized and bottled. Both sides showed the tests made in their laboratories as to raw milk from the farms and also of the products after pasteurization.

[fol. 314] Broadfoot, J. The testimony introduced proves conclusively that milk is a very perishable product, and that it is subject to contamination by odors, by foreign substances, and by bacteria. In order to be sure of healthful milk of high quality it is necessary to have rigid and frequent inspection of the farms producing raw milk for human consumption. It is necessary to inspect the ventilation, lighting and cleanliness of the barns in which the cows are sheltered, the drainage and water supply, the milking equipment, the cooling and storage equipment, and the health of the cattle and of the persons taking care of the milk, as well as the pasteurization plants.

The plaintiff contends that its inspection, with that of the Chicago Board of Health and spot checks by the United States Public Health Service, result in a product that is clean, pure and wholesome, and that it should be permitted to flow freely to market unburdened by duplication of inspection and that the restrictions in the Madison milk ordinance are prohibitive trade barriers and therefore unconstitutional under the Fourteenth Amendment and the Interstate Commerce Clause of the United States con-

stitution. The courts of some states have so held. This court has held otherwise in *Dyer v. City Council of Beloit*, 250 Wis. 613, 27, N. W. (2d) 733, in which it held valid an ordinance of the city of Beloit which contained the following provision:

"No pasteurized milk shall be sold in the city of Beloit which shall not have been pasteurized in approved plants within six miles from the intersection of State street and East Grand avenue in the city of Beloit."

In that case the court said, p. 616:

[fol. 315] "That cities have a right to pass a milk ordinance for the welfare and health of their citizens is not disputed, and milk ordinances are general in the state of Wisconsin and elsewhere in the nation. Such an ordinance must be reasonable and not arbitrary, must not go beyond the reasonable demands of the occasion, and must tend to accomplish the purpose of its adoption. Courts will not interfere with the exercise of police power by a municipal corporation in the absence of a clear abuse of discretion and unless it is manifestly unreasonable and oppressive, for it is not within the province of the courts, except in clear cases, to interfere with the exercise of this power reposed by law in municipal corporations. 11 Am. Jur., Constitutional Law, p. 1092, sec. 307. Municipal corporations are *prima facie* the sole judges respecting the necessity and reasonableness of ordinances under their police power, and every intendment is to be made in favor of the lawfulness and reasonableness of such ordinance. The city is presumed to have full knowledge of local conditions, and its adoption of an ordinance in the light of this knowledge creates a *prima facie* presumption that it is reasonable. 3 McQuillin, Mun. Corp. (2d ed.) p. 110, sec. 951. The reasonableness of an ordinance depends upon the purposes sought to be accomplished and the effect upon all who must comply with it."

The present status of the decision in the *Dyer Case* is in dispute. The plaintiff in that case appealed to the United States supreme court and while the appeal was pending the city of Beloit amended its ordinance and granted Dyer a license. A motion was then made on behalf

of the Beloit authorities to dismiss Dyer's appeal upon the ground that the case had become moot. Plaintiff Dyer objected to dismissing the appeal but the United States supreme court on February 2, 1948, entered a mandate providing in part:

"On consideration of the motion of the appellees to dismiss, if appearing that the cause has become moot, the judgment of the supreme court of Wisconsin is vacated and the cause is remanded for such further proceedings as by that court may be deemed appropriate." 333 U. S. 825.

Thereafter this court (252 Wis. 249, 250, 32 N. W. (2d) 333) after reviewing the action of the United States Supreme court and quoting the above portion of its mandate [fol. 316] entered the following mandate:

"By the Court.—Judgment appealed from is reversed and cause remanded with directions to dismiss the complaint."

The plaintiff contends that this eliminated the decision in the *Dyer Case*. The trial court answered this argument as follows:

"This *pro forma* action, the Supreme Court at Washington by vacating and the Wisconsin Supreme Court by so-called reversing, under the circumstances, surely has not erased and annihilated our supreme court's decision in the *Beloit* case *on the merits*.

"Said the Supreme Court of the United States in *Berry v. Davis*, 242 U. S. 468, 470; 61 L. Ed. 441, 442;

" 'An appeal was taken to this court in 1914. In 1915 the Act of 1913 was repealed, and the substituted act does not apply to the plaintiff. * * * Therefore, upon the precedents we are not called upon to consider the propriety of the action of the district court, but the proper course is to reverse the decree and remand the cause, with directions that the bill be dismissed without costs to either party.' "

Whatever the effect of the mandate of this court in the *Dyer Case* after the record was remanded by the United States supreme court, the reasoning and logic of that decision still stand.

In addition to what was said by this court in the *Dyer Case*, once the plaintiff has recognized the necessity of rigid

standards for the production, processing and marketing of milk for human consumption and the necessity of frequent and rigid inspection to see that these standards are maintained, then it follows, as stated in the *Dyer Case* (p. 617), "Convenience, efficiency, and cost of inspection enter into a determination of the question of the reasonableness of an ordinance." Dr. Kincaid, the health commissioner of the city of Madison, testified that if plaintiff's [fol. 317] milk was to be sold in Madison it would require the hiring of additional inspectors to inspect the farms from which the milk is gathered and the plants in which it is pasteurized and bottled. Thus convenience and efficiency would be lessened and costs would be increased. Plaintiff contends that it would be unnecessary to hire additional inspectors, and that Dr. Kincaid as health commissioner could satisfy himself as to the quality of plaintiff's product by relying upon the inspections already made of the farms and plants in Illinois. The trial court made this answer to that contention:

"A city like Madison, in the interests of public health, is entitled to set up its own system of milk inspection, if it be a reasonable one. The city is not forced to rely upon inspection by some other governmental unit nor to submit to 'reciprocal inspection' unless some higher authority properly decrees it.

"One municipality does not have to sacrifice its standards to those of another community which may be lower nor is one governmental unit necessarily compelled to yield its independence to another, even though the latter's gauges of inspection purport to be equal or slightly higher.

"The city of Madison—in the public concern over health—has an autonomy, a measure of local self-government, which, if exercised reasonably, need give way only to a constitutional enactment by the legislature of Wisconsin or the Congress of the United States, if such exists. None such does exist as yet."

We agree with the trial court. The five-mile limitation as to pasteurization plants is reasonable as applied to this plaintiff. It has no pasteurization plant within any reasonable distance of Madison. This provision of the ordinance was not adopted to exclude plaintiff, nor does it discriminate [fol. 318] against it.

As to plaintiff's contention that the twenty-five mile limitation is likewise unconstitutional, we affirm the trial court in holding that there is no justiciable controversy between the parties on that question. Dean Milk Company is not a farmer and, so far as the record shows, owns no farm. No farmer producing milk is a party to this action, and plaintiff is not entitled to ask for a judgment declaring the rights of persons who are not parties to the action.

By the Court.—Judgment affirmed.

[fol. 319] Clerk's certificate to foregoing transcript omitted in printing.

[fol. 320] In Supreme Court of the United States

Statement of Points To Be Relied Upon and Designation of Record—Filed August 2, 1950

Comes Now the Appellant, Dean Milk Company, a corporation, and states that its appeal is from the whole of the final judgment given, made and entered in the above entitled cause on the 30th day of June, 1950, and that said appellant will rely upon its appeal herein on the following points:

I. That the Supreme Court of the State of Wisconsin erred in finding that the ordinance of the City of Madison, Wisconsin, which reads:

> "7.21. *Pasteurization Plants to be Within Five Mile Radius.* It shall be unlawful for any person, association or corporation to sell, offer for sale or have in his or its possession with intent to sell or deliver in the City of Madison, any milk, cream or milk products as pasteurized unless the same shall have been pasteurized and bottled in the manner herein provided within a radius of five miles from the central portion of the City of Madison otherwise known as the Capital Square, at a plant housing the machinery, equipment and facilities, all of which shall have been approved by the Department of Public Health,"

is not a trade barrier and does not violate the right of contract guaranteed under the 14th amendment to the Constitu-

tion of the United States and did not deprive the appellant of its property without due process of law and did not deny [fol. 321] the appellant the equal protection of the law under the 14th amendment to the Constitution of the United States.

II. That the said Supreme Court of the State of Wisconsin erred in finding that the said Section 7.21 above quoted from the ordinance of the City of Madison, Wisconsin, is not in conflict with Section 8, Article I of the Constitution of the United States generally known as the Interstate Commerce Clause of the Constitution.

III. That the Supreme Court of the State of Wisconsin erred in finding that said Section 7.21 of the ordinance of the City of Madison, Wisconsin, above quoted is a reasonable exercise of the police power of the City of Madison, Wisconsin.

IV. That the Supreme Court of the State of Wisconsin erred in not finding that Section 7.11 of the ordinance of the City of Madison, Wisconsin, which reads:

> "7.11. *Permits.* It shall be unlawful for any person to bring into or receive into the City of Madison, Wisconsin, or its police jurisdiction, for sale, or to sell, or offer for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product as defined in this ordinance from a source not possessing a permit from the Health Commissioner of the City of Madison, Wisconsin.
>
> "Only a person who complies with the requirements of this ordinance shall be entitled to receive and retain such a permit.
>
> "On the filing of an application for a permit with the Health Commissioner he shall cause the source of supply named therein to be inspected and shall cause all other necessary inspections and investigations to be made. The Health Department shall not be obligated to inspect and issue permits to farms located beyond twenty-five (25) miles from the central portion of the City of Madison, otherwise known as the Capital Square * * * ".

was a trade barrier and deprived the appellant of its property without due process of law, deprived the appellant of

[fol. 322] its right of contract and denied the appellant the equal protection of the law under the 14th amendment to the Constitution of the United States.

V. That the Supreme Court of the State of Wisconsin erred in not finding that said Section 7.11 of the ordinance of the City of Madison above quoted was in conflict with Section 8, Article I of the Constitution of the United States commonly known as the Interstate Commerce Clause of the Constitution.

VI. That the Supreme Court of the State of Wisconsin erred in refusing to adjudicate appellant's rights in regard to said Section 7.11 of the ordinance of the City of Madison, Wisconsin; for failing to hold that said Section 7.11 was unreasonable, null and void and in violation of the appellant's constitutional rights under the 14th amendment to the Constitution of the United States.

Appellant states that the whole record as filed is necessary for the consideration of the case and that the clerk may omit in printing the record such formal matters as appeal bonds, etc. which are not customarily printed.

J. Arthur Moran, Delavan, Wisconsin.

George S. Geffs, Jacob Geffs, & Eli Block of McGowan, Geffs, Geffs & Block, Janesville, Wisconsin, of Counsel, Attorneys for Appellant.

Due service admitted this the 10th day of August, 1950.
Harold E. Hanson, Attorney for Appellees.

Service admitted this 10th day of August, 1950.
Thomas E. Fairchild, Attorney General of Wisconsin, by Harold H. ——, Assistant Attorney General of Wisconsin.

[fol. 322a] [File endorsement omitted.]

[fol. 323] SUPREME COURT OF THE UNITED STATES, OCTOBER TERM, 1950

No. 258

ORDER NOTING PROBABLE JURISDICTION—October 16, 1950

The statement of jurisdiction in this case having been submitted and considered by the Court, probable jurisdiction is noted.